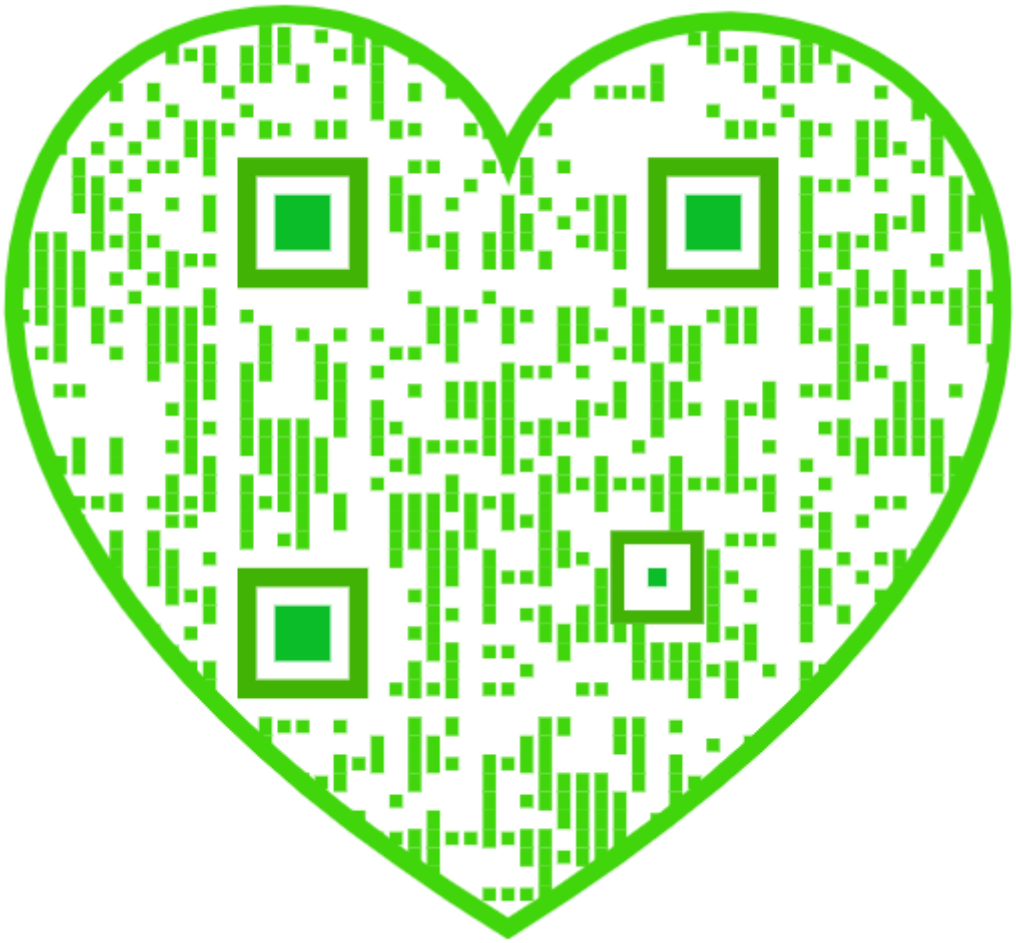
ORNAMENTAL CONFECTIONERY
AND
THE ART OF BAKING

BY

E. HUEG.

EIGHTH EDITION.



EIGHTH EDITION

ORNAMENTAL CONFECTIONERY

AND

THE ART OF BAKING

IN ALL ITS BRANCHES

BY

HERMAN HUEG

PRACTICAL BAKER AND CONFECTIONER

ILLUSTRATED.

PRINTED IN GERMAN AND ENGLISH

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PREFACE.

The past century has witnessed a marked advance in the baking and confectionery trades. No doubt this improvement has been brought about by the many valuable books and trade journals that have been published in the interest of our tradesmen, and it is a noticeable fact that the most successful bakers and confectioners are those that kept up to date by reading the best books and periodicals devoted to their line of work.

We take pride in looking back to our first edition of "THE ART OF BAKING," which we published more than twenty years ago. This little book contained 48 pages, and was the first baker's recipe book ever published in this country.

It met with immediate success and two editions were issued inside of a year, which convinced us that we had supplied a long felt want.

Including the seventh edition of "THE ART OF BAKING," the total number of copies printed amounts to 90,000, which is conclusive evidence that our past efforts have met with the approval of our trademen, and in presenting this volume, the eighth edition, we feel confident that it will meet with the same success that has characterized the former editions.

A recipe book, to be of any value at all, must be thoroughly practical and reliable, and it can only be such when it is written and compiled by a practical baker. The author of this book is at present, and has been for the past 40 years, actively engaged in this line of work and all recipes in this book have been thoroughly tried and tested, and are the results of his personal experience.

Yours truly,

H. HUEG.

NEW YORK, 1905.

AB INITIO.

SOMETHING ABOUT

Creaming or Rubbing, Mixing and Beating.

CREAMING OR RUBBING.

Place the wooden mixing bowl on an open barrel, which must be covered with an empty flour bag to prevent the bowl from sliding ; then take the pallet knife and scrape out the bowl good and clean. Now weigh the sugar and butter in the bowl and rub it to a perfect cream ; rub with the right hand one way from right to left, after having a perfect cream add the eggs gradually few at a time, rubbing the mixture to a cream again after each egg, then add the flavor and give the mixture a few more turns, last add the sifted flour and mix very light, do not rub or beat after the flour is in, as that will make it tough, heavy and spoil the cake. For light colored cakes have the fruits washed, dried and mixed with the flour. This ensures a much cleaner looking cake and prevents the fruits from going down to the bottom.

The pans must be greased heavy and laid out with paper —a wooden frame may be used in square pans. The baking heat is 200 degrees, Fahrenheit. The average baking time for a cake two inches thick is two hours and should not be touched until they are one and one-half hours in the oven. Ordinary fruit cakes bake about from three to four hours—this depends on the size of the cake.

The above rule is to be used on all recipes under this heading which do not contain any chemicals, such as ammonia, soda, cream tartar, baking powder, etc., etc.

All other mixtures containing Chemicals do not require as much rubbing as the ones without, this is due to the chemicals as they assist us in lightening the cakes, therefore reduce the rubbing to about one half.

The soda or ammonia must be dissolved in the milk and added to the mixture as soon as the last eggs are worked under ; then scrape all around and from the bottom and give it the flavors and a few more turns to stir under ; then sift the

flour and cream tartar on top of the mixture and mix the dough a little more as you would for pound cakes. The dough is now ready for panning and baking, which should be done without delay.

If different kinds of cakes are made from a wine cake mixture I may state that the ones without heads should be laid out at first—these goods generally require heavy greased pans. The dough must be worked a little more and the pans should be greased lightly if large heads are wanted. A poor mixture and a hot oven will also assist you in getting the same results. A large variety of cakes can be made out of this mixture such as Layers, Metropolitan, Lunch, Cup, Vanilla, Duchess, Madeira, and Wine Cakes.

The workings of all the small cakes under this heading are the same as for large cakes. This kind of goods can be laid out with bag, hand or spoon. I prefer a large canvas bag with large tube, with this tool cakes can be brought into better shape than with the old style of hand and spoon work.

All cakes baked in small or patty pans should not be emptied while hot, let them stand about ten minutes to make them sweat, but don't delay the work after that time is passed; as a rule cakes of this kind will stick while hot and will stick again when cold, but they will come out nicely when taken at the proper time, therefore I say "Teach the boy in place of swearing and you will have no trouble."

The greasing and dusting of flat pans is not necessary, a rubbing off while hot with a greasy cloth is sufficient but a thorough cleaning should be given to all kind of pans once a week. Cakes iced with water icing should be done while hot, it gives them a glossy appearance and no drying off in the oven is necessary.

The frying of crullers, doughnuts, etc., must be watched carefully, as either too cold or too hot will spoil the cakes. If too cold the cakes will soak the grease and become as heavy as lead (very expensive besides being spoiled); if the grease is too hot, the cakes will not get time enough to spread. They will be raw inside, and the appearance will be dark and dirty. When done frying, pour the grease at once in a tin pail, dirt and all, let it settle for two or three hours, and pour it back in the clean cruller pot, leaving the dirt in the tin pail. The pail might be cleaned once a month.

You always will have fried cakes with a nice golden color by following these directions.

MIXING.

All recipes that do not require beating or creaming are placed under this heading, but as the workings of the different recipes vary, we divide them into three classes.

The mixing of biscuits, scones, pie paste, etc., is done by rubbing the butter into the flour. The soda is dissolved in the liquid, and the cream tartar is sifted into the flour, and then the whole is mixed very light, and as little as possible. The dough is then thrown on the bench, and panned and baked in a speedy way.

The mixing of molasses cakes, spice cakes, ginger nuts and snaps is done by rubbing the lard and soda into the molasses, then add the water and spices, scrape around the sides and bottom, and give it a few more turns, then mix in the flour, and pan and bake in a moderate oven.

If large heads are wanted on molasses cakes, one egg or a little milk or water may be beaten into the ready mixture.

Care should be taken in the mixing of macaroons. Work the paste and add the whites gradually; last add the sugar, do not work the mixture any more than necessary after the sugar is in.

The mixing of crullers, jumbles, sugar cakes, etc., is done by mixing the sugar with the butter; then work all the eggs under the mixture (don't cream it), and add the flavors and milk in which you have dissolved the soda or ammonia, whichever is used. Now scrape from the sides and bottom, give it a few more turns and sift the flour on top. Mix the whole very lightly and throw the dough on the bench. Roll out to the desired thickness and cut out with the different cutters. When rolling and cutting you must take care not to work the dough too much, and use as little flour as possible, also place your cutter very close to the edge of the dough, so you will not have many scraps left over, as cake made out of these scraps are not as good on account of being worked too much; therefore, I say the less you work the dough the nicer the cakes will be.

In case there is no liquid in the mixture, then you must add the ammonia in pulverized form just before the flour is added.

BEATING.

The proper way to beat is to start slow, with a regular circular motion, and keep increasing your speed without stops until done. It generally takes half an hour to beat the mix-

ture by hand, and about twenty minutes by machine. Cleanliness is the principal point in the operation, as the least bit of grease on your hands, kettle or beater will spoil the mixture. In order to have success with meringue or kisses, it is necessary to add one tablespoonful of XXXX sugar, when the whites are beat up to a stiff snow. This, of course, will soften the mixture, but must be beat up again, the latter may be repeated. Then if the snow is good and stiff, take out the beater and stir under the balance of the sugar with a wooden spatula; mix carefully, as too much mixing will make the mixture run and will not stand in the position you place it. Then you know the beauty of this kind of goods lies in the round foot and the marks of the star tube.

Sweet creams and whites should always be kept on ice.

The beating of genuine sponge cakes is done by beating eggs and sugar which will take one-half hour by hand or twenty minutes by machine, the kettle or machine may be placed in hot water or on the stove to warm up the mixture, but care should be taken not to get it too hot, as it will make the cakes dry and will not roll for jelly roll, the flour and flavor is mixed under the mixture very lightly, then pan and bake in medium oven.

All other recipes not belonging under these headings are explained under the heading Miscellaneous Recipes.

HINTS FOR BAKERS.

Use the best grade of Winter wheat flour. Butter must be washed for fancy cake. Butter and lard can be used for ordinary cakes, lard and cottolene for common cakes. For all kinds of cake use powdered sugar. For meringue and icing use XXXX sugar.

Use the best New Orleans molasses. Pulverize your own spices and make your own extract; Ammonia and soda must be dissolved. Cream tartar, baking powder and tartaric acid to be mixed with the flour. All powdered ingredients must be carefully sifted. Flavor to be put in the wet part of the mixture. Don't bake anything in flash heat. Whites of eggs for meringue should be kept in a clean basin for a day or two on ice. To fresh whites a little salt or cream tartar may be added; the cooler the whites are kept the quicker they can be beaten up. Do not use any substitutes for eggs; they are worthless and will ruin your trade. Keep the sponge warm, the dough cool, the trough greased, the peels clean, and use half pound salt to ten quarts water. Remove the contents of tin cans as soon as they are opened. Care should be taken in using copper kettles; they must be emptied as soon as the cooking is done; many people have been poisoned on account of careless bakers leaving the pie fruits standing in a copper kettle. Too much soda gives cake and biscuits a bad green color. Accurate weights and measurements are the principal points in cake baking. Have everything ready before you start mixing. Soda and ammonia, if not dissolved properly, will make brown specks on the cakes, which taste bitter.

Use china or enameled bowls to making icing. Have spatula dry, and bowl very clean. Never use whites or gelatine icing unless it is beaten up well. Always keep a damp cloth on top of your icing bowl. Do not keep icings in the bake-shop. Always sift your XXXX sugar through a clean sieve on paper. Cakes iced on a board cannot be moved onto another board until finished and dried. Use as little colors as possible on cakes; light shades are the latest. Do not fasten gum paste ornaments, put them on when dry. Piping must

not be covered with ornaments. Always put a lace paper under large cakes.

Jelly diamonds, squares, oblongs, etc., should be iced befo e cutting, the icing to be held stiff, and cut them before the icing gets hard with wet knife.

Granulated sugar may be used for macaroons if a coarse cracked top is wanted; for a smooth surface use powdered sugar; when the whites are watery add a little corn meal. Dusting the macaroons with powdered sugar before baking will give them a glossy appearance. They become hollow when the dough is too soft, the mixture must be held firm when lime eggs are used.

Corn starch or flour must be dissolved in a little water before it is stirred into a boiling liquid, otherwise it will form lumps. The cutting of Vienna bread, rolls, French loaves, etc., should be done with a very thin, sharp knife; do not cut straight down, but hold the knife *slant* so to get that under cut, the cracking and appearance of the loaves depends in a great measure on the cutting. Eggs can be tested by placing them into cold water; fresh eggs will go down to the bottom, and bad ones will remain on top.

Puff paste must be kept in a cool place, and should be covered with a damp cloth; but don't put in on ice. If soft flour is used a little cream tarter should be added to the paste; the butter must be carefully washed; tough butter is the best. Press lard may be used in place of butter, it makes fine paste in appearance, but should be used fresh. The scraps or trimmings should be used for tarts or pies, or may be placed in centre of a new piece of puff paste before it gets its last turn. (Don't knead them). Care should be taken that the paste is mixed as firm as the butter to ensure harmony.

Always dissolve gelatine in a little hot water before using.

Wax paper is a good substitute for glass when making ornaments out of royal icing—such as temples, pavilions, etc. We use to lay a pane of glass, lightly greased on top of the drawings and followed the lines through the glass with the different tubes. Wax paper does away with the glass, it is much cleaner and no greasing is necessary. If glass is used, it should be greased with lard and the icing dried in a cool place.

Puff paste and cream puff should be baked at 450° Fahrenheit, and in an empty oven, as steam will keep them from rising.

Desiccated cocoanut may be stained in the same manner as colored sugar, but stain it to light shaded tints only, it will pay to change the looks of your show windows.

Butter for fancy cakes and pastry should be washed in ice-water during the summer months ; in cold weather it may be kept in the bake-shop to soften it down (but don't place it in the oven).

Double pans may be used if the oven bakes too much from the bottom.

The proportion of gelatine and liquid is 1 ounce to a quart.

1 quart milk, 2 ounces corn starch, 3 ounces sugar and 4 eggs is the proportion for custards, however, less eggs may be used.

Puff paste when ready for the oven should be kept in a cool place for half hour, and then bake them in a hot oven ; this prevents shrinkage.

Molasses can be tested by mixing a little, with soda ; if it foams, rises and smells sweet, it is a good quality ; but if it is dead and of a greenish color it is no good for baking. N. O. molasses generally gives the best satisfaction. Quick puff paste is made by rubbing 1 pound cold butter into 1 pound of cold flour, then add 1 egg, $\frac{1}{3}$ ounce soda, $\frac{2}{3}$ ounce cream tartar, little salt and sufficient ice-water to make a medium dough. The dough should be mixed very light and the rolling is done in the manner as for regular puff paste; it may be one turn less. Pans for puff paste must not be greased, but sprinkle them with water.

Begin with seeing to the proper cleanliness of the utensils.

The material should be pure and first-class.

Use powered or very fine granulated sugar, sifted.

The flour should be soft (Winter wheat) and always sifted before using.

When a recipe calls for baking powder or cream tartar, it should be sifted together with the flour that is used.

Soda should be dissolved in a little milk or water.

Ammonia powdered and also dissolved before using.

Batter is generally over salted and should be steeped and washed in cold water and afterward pressed dry in a cloth. Lard, cottolene, etc., are poor substitutes for butter.

Eggs should be fresh and kept cool. When separating the whites from the yolks care must be taken to have the former entirely free of the latter, or any other matter. As eggs differ in size it is preferable to measure them.

10 eggs are equal to 1 pint.

18 whites are equal to 1 pint.

25 yolks are equal to 1 pint.

Fruit for cakes, such as raisins, currants, etc., must be thoroughly cleaned, washed, well dried, and before mixing with the preparation, dusted with flour, to prevent from sinking to the bottom.

Flavorings and spices should be of good quali y and kept well corked and cove.ed. For cakes of a light shade, spices or flavorings of l'ght color should be used only. Some cakes require more than one kind of flavoring, in that case the flavorings must be properly selected so that they harmonize together in taste and also are not detrimental to the color of the cake.

Almonds may be used together with most flavorings, such as vanilla, lemon, orange, cinnamon, etc.

Vanilla may be used together with cinnamon, nutmeg, almonds, cocoa, etc., but should not be used together with lemon or most fruit flavors.

Always add the flavor before the flour.

Success in cake making depends also on baking them in a suitably heated oven. An observing workman will soon discriminate the proper heat required for cakes of different preparations and size.

Cakes while baking, especially large ones, should not be shifted until nearly done; but if it is necessary, it must be done gently.

If cakes color too fast they should be covered with paper to prevent too rapid browning.

Cakes when done will show a slight springiness when pressed upon the surface with the fingers. For inexperienced workmen, especially when trying a large cake, it is wise to pierce it with a thin wooden skewer or wire, if the cake is baked through nothing will adhere to the skewer.

Large cakes when done should be turned out of the molds or pans on paper covered boards, the paper dusted with sugar to prevent it from sticking to the cake. Allow to cool, remove the paper lining, trim and finish.

In establishments where an assortment of cut cake is served, it is advisable to bake the cake in squa e pans, as cakes of round and fancy shapes are not practical for symetrical and economical cutting. If large cakes are served whole, they are generally baked in round or fancy shape and, as occasion requires, may be either put up plain, dusted with sugar, iced, ornamented or decorated with fancy fruit, jellies, etc.

It might be of service to many to have their attention attracted to the following :

Carefulness, cleanliness and exactness are necessary agents to insure successful work.

See that the utensils are thoroughly clean before using, as any foreign matter left on them may be detrimental to the proper action of the ingredients used.

Be precise with weighing and measuring, as a little more or less will often lead to unsatisfactory and disastrous results. Of course there are cases where the workman's judgment is required in determining the amount of the material used, for the materials often differ in quality, as, for instance, one brand of flour may have more absorbing properties than another, butter may be of poor quality, etc.

Great care should be taken with copper, brass or tin vessels, especially with the former, as any matter containing fat or acid left in them for some time will draw verdigris, which is a deadly poison. Therefore a bakeshop should be supplied with a variety of earthen or enameled vessels for keeping mixtures or liquids any length of time, which, otherwise, for want of them, might be left in copper or brass vessels and spoiled.

Pans, molds and other utensils after being washed, should always be dried before putting them on their places. Baking sheets or pans are best and easiest cleaned by making them hot in the oven, then scrape and wipe them with a cloth.

Every bakeshop should be furnished with at least one sink and both hot and cold water.

As order and tidiness are essential for turning out work with ease and dispatch, materials and utensils should be kept in their respective places.

HEATING AND BAKING.

When the oven is heated to 550° Fahrenheit, shut the damper and wait a half hour before you bake. This is done to let the fire go down which will insure a good, steady, sound baking heat. In case you have no pyrometer to test the degree of heat, throw a little corn meal right in the centre of the oven, and if the meal commences to smoke in less than one minute, the oven has reached the proper degree, 550, and the damper should be shut at once. Usually bakers have their own mode of testing, but a little corn meal is a good, reliable test, and can be tried very successfully on new ovens and those that you are unfamiliar with. Some bakers tell the heat simply by looking at the crown to see how far white it is, others by touching the door handle, or by placing their faces close to the oven door.

It is not necessary to lay off patent ovens, as the degree of heat can be gauged as the baking proceeds. All kinds of bread and cakes, with the exception of meringues, kisses and large cakes, should be baked in their own steam, that is, keep the door and damper shut until they are done spreading; then should the oven be hot enough, open the door and damper, then turn the front pans around and give the goods a light, bright color.

PART FIRST.

CREAMING AND RUBBING.

The ingredients of all recipes in this book are written the way they are used one after the other, this you will find very handy, as you can start on a mixture without reading the whole recipes.

One of the most important things is to know how to rub, and also to know when it is rubbed enough; I will try my best to explain this matter.

Scale your sugar and butter in the bowl, place your right hand flat down to the bottom of the bowl, in this position keep rubbing steadily, until your mixture is a perfect cream, add 2 eggs every ½ minutes until all used up, this is taken from the size of mixture mentioned in this book; larger or smaller mixtures you will have to take in proportion; after your eggs are all used up, add flour, milk and soda, stir it up, now is the time to sift your flour and cream of tartar into it, mix it easy, and the dough is ready for baking. If you like to have large heads on your cakes you can work the dough a little more, but whenever you do not find any soda, cream of tartar, baking powder, or ammonia in the mixture you are making, do not work it with the flour at all. Butter and sugar of these recipes require plenty of rubbing, but as soon as you add the flour mix as little as you can possibly help, then the less you work the dough the nicer the cake will be.

All recipes in this part have to be rubbed up, and worked as mentioned above.

1. DROP CAKES.*

1½ lb sugar, ¾ lb butter and lard, 10 eggs, 1 pt milk, 1 oz ammonia, 2½ flour. Hot oven. 10 cents a doz.

2. DROP CAKES.

2¼ lbs sugar, 1½ lb butter and lard, 18 eggs, 1 qt milk, 2 oz ammonia, 4½ lbs flour.

3. DROP CAKES.

3 lbs sugar, 1½ lb butter, 15 eggs, 1 qt milk, 1½ oz ammonia, 4½ flour.

4. DROP CAKES

2 lbs sugar, 12 oz butter, 17 eggs, 2 oz ammonia, 1 qt milk, 4 lbs flour.

5. DROP CAKES

3 lbs sugar, 1¼ lb butter, 15 eggs, ⅔ oz ammonia, ½ oz soda, 1 qt milk, 4½ lbs flour.

6. DROP CAKES.

¾ lb sugar, ½ lb butter, 8 eggs, ½ oz ammonia, 1 pt milk, 1½ lb. flour.

7. DROP CAKES.

2¼ lbs sugar, 18 oz butter, 18 eggs, 2 oz ammonia, 1 qt milk, 4½ lbs flour.

8. FANCY CAKES.

2½ lbs sugar, 1¼ lb butter, 15 eggs, 1 qt milk, 1 oz ammonia, 4 lbs flour, ⅓ oz soda.

9. FANCY CAKES.

3 lbs of sugar, 2 lbs butter, 24 eggs, 1 qt milk, ⅔ oz soda, ⅔ oz ammonia, 5 lbs flour.

10. FANCY CAKES.

2½ lbs sugar, 1¼ lb butter, 14 eggs, 1 qt milk, ⅔ oz ammonia, ⅔ oz soda, 4 lbs flour.

11. FANCY CAKES.

2 lbs sugar, 1 lb butter, 10 eggs, 1 oz soda, 1 qt milk, 4¼ lbs flour, 2 oz cream of tartar.

12. FANCY CAKES.

2½ lbs sugar, 1½ lb butter, 15 eggs, 1 qt milk, 1⅓ oz ammonia, 4½ lbs flour.

13. FANCY CAKES.

2 lbs sugar, 2 lbs butter, 16 eggs, 2 oz ammonia, 1qt milk, 4¾ lbs flour.

14. WINE CAKES.*

2½ lbs sugar, 1¼ lb butter, 15 eggs, 1 qt milk, ⅔ oz ammonia, 1⅓ oz cream of tartar, 4½ lbs flour. 5, 10, and 25 cts. cakes.

15. WINE CAKES.*

3 lbs sugar, 2 lbs butter, 20 eggs, 1 qt milk, 1 oz soda, 2 oz cream of tartar, 4½ lbs flour.

16. WINE CAKES.

1½ lb sugar, 1⅛ lb butter, 15 eggs, ⅔ oz soda, 1⅓ cream of tartar, 1 qt milk, 4½ lbs flour.

17. WINE CAKES.*

2½ lbs sugar, 1½ lb butter, 20 eggs, 1 oz soda, 2 oz cream of tartar, 1 qt milk, 4½ lbs flour.

18. WINE CAKES.

5 lbs sugar, 2⅓ lbs butter, 30 eggs, 1 oz soda, 2 oz cream of tartar, 1⅓ qf milk, 6¼ lbs flour.

19. CUP CAKES.*

2 lbs sugar, 1 lb butter, 12 eggs, 1 oz soda, 2 oz cream of tartar, 1 qt milk, 4 lbs flour. 3 for 5 cents.

20. CUP CAKES.

1 lbs sugar, ½ lb butter, 8 eggs, ½ oz soda, 1 oz cream of tartar, 1 pt milk, 2 lbs flour.

21. CUP CAKES.

1¼ lb sugar, ¾ lb butter, 9 eggs, ⅓ oz soda, ⅔ oz cream of tartar, 1 pt of milk, 2⅛ lbs flour.

22. ROUGH AND READY.*

1¼ lb sugar, ¾ lb butter, 4 eggs, ⅔ oz soda, 1⅓ oz cream of tartar, 1 pt milk, 2¾ lbs flour. 3 for 5 cents.

23. ROUGH AND READY.

¾ lb sugar, 6 oz butter, 2 eggs, ⅓ oz ammonia, ¾ pt milk, 1 lb 10 oz flour.

24. PLAIN POUND CAKE.*

2 lbs sugar, 2 lbs butter, 20 eggs, 2 lbs flour. Rub well. Up to 45 get sold by lb or piece.

25. CITRON POUND CAKE.*

2 lbs sugar, 2 lbs butter, 20 eggs, 2½ lbs flour, 3 lbs citron. Rub well.

26. RAISIN POUND CAKE.*

2 lbs sugar, 2 lbs butter, 20 eggs, 2½ lbs flour, 3 lbs raisins. Rub well.

27. SILVER CAKE*

1 lb sugar, ½ lb butter, 8 white of eggs, ⅙ oz soda, ⅓ oz cream of tartar, ¼ pt milk, 1 lb flour, vanilla; baked in square tins.

28. GOLD CAKE*

1 lb sugar, ½ lb butter, 12 yolks, ⅙ oz soda, ⅓ oz cream of tartar, ¼ pt milk, 1 lb flour.

29. LADY WINE CAKES.*

1¼ lb sugar, ¾ lb butter, 10 eggs, ⅓ soda, ⅔ oz cream of tartar, 1 pt milk, 2 lbs flour.

30. LADY CAKE.

1½ lb sugar, 1 lb butter, 2 white of eggs, ⅙ oz soda, ⅓ oz cream of tartar, 1¾ flour, almond flavor.

31. LADY CAKE.

1½ lb sugar, 1¼ lb butter, 22 white of eggs, 1½ lb flour, almond flavor.

32. LADY OR MARBLE CAKE.

3¾ lbs sugar, 3 lbs butter, 1½ qt white of eggs, 4 lbs flour. ¼ of the mixture color with chocolate, the other ¼ with cochenille, and work the same as 114.

33. LADY CAKE.

1½ lb sugar, 1 lb butter, 24 white of eggs, 1 ½ lb flour, almond flavor.

34. COMMON RAISIN CAKE.

2½ lb sugar, 2 lbs butter, 20 eggs, 3 lbs flour, 4 lbs raisins.

35. COMMON RAISIN CAKE.*

4 lbs sugar, 2½ lbs butter, 25 eggs, 3 pts milk, ⅓ oz soda, ⅔ oz cream of tartar, 6 lbs flour, 6 lbs raisin, equal to pound cake.

36. COMMON RAISIN CAKE.

4½ lbs sugar, 3 lbs butter, 35 eggs, ½ oz soda, 1 oz cream of tartar, 3 pts milk, 9 lbs flour, 6 lbs raisins.

37. COMMON RAISIN CAKE.

6 lbs sugar, 4 lbs butter, 62 eggs, ¼ oz soda, 1 oz cream of tartar, 8½ lbs flour, 7 lbs raisins, flavor.

38. COMMON RAISIN CAKE.

7½ lbs sugar, 4 lbs butter, 3 qts milk, 45 eggs, 1 oz soda, 2 oz cream of tartar, 14 lbs flour, 8 lbs raisins.

39. COMMON RAISIN CAKE.

3 lbs sugar, 2¼ lbs butter, 30 eggs, 2 qts milk, ⅔ oz soda, 1⅓ oz cream of tartar, 9 lbs flour, 6 lbs raisins.

40. COMMON RAISIN CAKE.

2 lbs sugar, 1½ lb butter, 16 eggs, 1 pt milk, ⅓ oz soda, ⅔ oz cream of tartar, 2¼ lb flour, 3 lbs raisins.

41. COMMON RAISIN CAKE.

1¼ lb sugar, 1¼ lb butter, 16 eggs, 1 lb 10 oz flour, 3 lbs raisins.

42. COMMON RAISIN CAKE.

11 lbs sugar, 4½ lbs butter, 3 lbs lard, 7½ pts eggs, 7½ pts milk, 1½ oz soda, 3 oz cream of tartar, 20 lbs flour, 18 lbs raisins. Of course you can use any other kind of fruit in place of raisins, such as citron, currants, lemon and orange peel.

43. FRUIT CAKE.

6½ sugar, 5½ lbs butter, 54 eggs, 1 pt molasses, ½ pt rancy, 5 lbs flour, 17 lbs currants, 13 lbs raisins, 5 lbs citron spices.

44. FRUIT CAKE.

4 lbs sugar, 4 lbs butter, 32 eggs, 3½ lbs flour, 10 lbs raisins, 12 lbs currants, 1 pt molasses, ½ pt brandy, spices.

45. FRUIT CAKE.

1 lb sugar, 1 lb butter, 10 eggs, 1 lb flour, 1 lb citron, 4 lbs raisins and currants, ½ pt brandy, spices.

46. SPRINGERLE.*

2 lbs sugar, 9 eggs, rub well, 1 oz anise, ⅓ oz ammonia, 2½ lbs flour, press well into the moulds, let them dry about 2—3 hours and bake them in a cool oven.

46a. SPRINGERLE.

3 lbs sugar, 18 eggs, 4½ lbs flour, ¾ oz ammonia; worked as above.

47. CORN MUFFINS.*

10 oz sugar, 6 oz lard, 1 oz soda, 2 oz cream of tartar, 5 eggs, 1½ lb flour, 1 lb corn meal, 1 qt milk.

48. CORN MUFFINS.*

1½ lb sugar, 10 oz butter, 8 eggs, ⅔ oz soda, 1⅓ oz cream of tartar, 1 qt milk, 1 lb corn meal, 2 lbs flour, makes 75 corn cakes.

49. CORN MUFFINS.

1½ lb sugar, ¼ lb butter, 4 eggs, ⅔ oz soda, 1⅓ oz cream of tartar, 1 qt milk, 1½ lb flour, ½ lb corn meal. 1 ct. each.

50. CORN MUFFINS.

1¼ lb sugar, ¾ lb lard, 1 lb corn meal, 3½ lbs flour, 2 qts milk, 1⅓ oz soda 2⅔ oz cream of tartar.

51. CORN MUFFINS.

1¼ lb sugar, ¾ lb butter, 10 eggs, 2 qts milk, 2⅔ lbs flour, 1 oz soda, 2 oz cream of tartar, little of salt, hot oven.

52. COCOANUT CAKES.

1 lb sugar, 1 lb butter, 12 eggs, 1 lb flour, ¼ lb cocoanut; hot oven.

53. COCOANUT CAKES.*

2 lbs grated cocoanut, 1 lb sugar, 2 oz butter, ½ lb flour, ⅙ oz soda, ⅓ oz cream of tartar, and yolks enough to make a stiff dough, hot oven, lemon flavor. 6 for 5 cents.

54. METROPOLITAN CAKES.

Made out of a wine cake mixture and baked in cup cake tins, ice the bottom, jelly the sides, and dip in cocoanut.

55. WHITE MOUNTAIN CAKES.*

3 lbs sugar, 1½ lb butter, 12 egg whites, 1 pt milk, 1 oz soda, 2 oz cream of tartar, 2 lbs 2 oz flour, orange flavor. 15—20 cents each.

56. WHITE MOUNTAIN CAKES.

1¼ lb sugar, 1 lb butter, 1 pt whites of eggs, 1 pt milk, 2 lbs flour.

57. CROTON CAKES.*

1¼ lb sugar, 12 oz butter, 4 eggs, ½ pt milk, ⅓ oz soda, ⅔ oz cream of tartar, 2½ lbs flour.

58. UNION CAKES.*

1 lb sugar, ¾ lb butter, 6 eggs, ½ pt milk, 2½ lbs flour, ½ oz ammonia.

59. SHILLING CAKES.*

4 lbs sugar, 2 lbs butter, 24 eggs, 1 qt milk, 1 oz soda, 2 oz cream of tartar, 6 lbs flour, flavor.

60. PENNY POUND CAKES.

You can make out of wine or pound cake dough.

61. STRAWBERRY SHORT CAKES.

You can make out of wine, sponge or scones dough.

62. LUNCH CAKES.

Gets made from wine or cup cake mixture.

63. DIAMOND OR JELLY SQUARES.

You can make out of sponge or wine cake mixture.

NOTICE.

The recipes that follow I have gathered in London, England, and Glasgow, Scotland, but as they belong in this part, I will let them follow:

64. RAISIN CAKE.

6 lbs sugar, 4 lbs butter. 62 eggs, ¼ oz soda, 1 oz cream of tartar, 8½ lbs flour, 7 lbs raisins. Sold by pound.

64a. RAISIN CAKE.

4 lbs sugar, 2¼ lbs butter, 25 eggs, 3 pts milk, ⅓ oz soda, ⅔ oz cream of tartar, 6 lbs flour, 6 lbs raisins.

65. WASHINGTON SLICES.*

1 lb sugar, 1 lb butter, 9 eggs, 1 oz ammonia, 2¼ lbs flour, roll the dough ¼ inch thick, then roll up like jelly roll, cut them in 3 equal lenghts, put on a flat cake pan, wash with eggs, sprinkle some chopped almond on top, bake hot, ice them with water icing and cut in diamond shape. 1 cent each

66. SODA CAKES.

2½ lbs sugar, 2½ lbs butter, 9 lbs self-raising flour, 4½ lbs currants, 1 lb citron. 10 eggs, 2 qts milk; baked in square tins. Sold by pound.

67. MADEIRA CAKES.*

1 lb sugar, ¾ lb butter, 9 eggs, ⅓ oz ammonia, 1 lb 2 oz flour; work it like pound cake. 10 cent cakes.

68. SELF-RAISING FLOUR.

30 lbs flour, 10 oz soda, 7 oz tartaric acid; mix and sift 3 times.

69. CURRANT CAKE.

14 oz sugar, ¾ lb butter, 8 eggs, 2¾ lbs of the above self-raising flour, 2 lbs currants. Sold by pound.

70. HEART CAKES.*

½ lb sugar, ½ lb butter, 4 eggs, ½ oz ammonia, ½ pt milk, 1¼ lb flour, are about the same as fancy cakes. 1 cent each.

71. GENOA CAKE.*

1¼ lb sugar, 1 lb butter, 10 eggs, 1½ lb flour, 2 lbs currants and citron. Sold by pound.

72. GENOA CAKE.

2½ lbs sugar, 2 lbs butter, 20 eggs, 4 lbs flour, 4 lbs raisins, 1 lb citron.

73. GENOA CAKE.

1¾ lb sugar, 1¾ lb butter, 18 eggs, 3 lbs flour, 4 lbs citron and raisins.

74. GENOA CAKE.

1½ lb sugar, 1½ lb butter, 18 eggs, 2¼ lbs flour, 4 lbs citron, raisins and currants.

75. MADEIRA CAKES.*

1 lb sugar, 1 lb butter, 12 eggs, 1 lb patent and 1 lb vienna flour, little milk. 10 cents each.

76. WEDDING CAKE.

1 lb sugar, 1 lb butter, 10 eggs, 1½ lb flour, 4 lbs currants, 2 lbs raisins, 1 lb citron, 2½ lb chopped almonds, 1 gill sherry wine, spices.

77. PATENT FLOUR.

¼ lb soda, ½ lb cream of tartar, 24 lbs flour, mix and sift 3 times. This is what we call patent flour in London, and is used in those recipes under the name of patent flour in this part only.

78. COMMON CURRANT CAKE.

1 lb sugar, ¾ lb butter, 2 oz soda, 1 oz tartaric acid, 7 lbs flour, 7 lbs currants, spices; one large cake.

79. RICE CAKES.*

2 lbs sugar, 1¼ lb butter, 10 eggs, 1 qt milk, 2 oz rice, 5 lbs patent flour: about the same as wine cakes. 10 cent cakes.

80. SMALL CURRANT CAKES.

1¼ lb sugar, 1¼ lb butter, 8 eggs, 1 pt milk, 3 lbs currants, 5 lbs patent flour; same as lunch cakes. 1 cent each.

81. INTERMEDIATE.*

1¼ lb sugar, 1¼ lb butter, 10 eggs, 1 pt milk, 3½ lbs patent flour, 1 lb currants, 1 lb raisins, 1 lb citron. 10 cents each.

82. HEART CAKES.

1¼ lb sugar, 1¼ lb butter, 12 eggs, 2½ lbs flour, ½ oz ammonia, little milk. 1 cent each.

83. RICE BUNS.*

¾ lb sugar, ¼ lb butter, 6 eggs, ½ pt milk, 2 oz ammonia, 4 lbs flour; break the dough into 1 oz pieces, wash them with eggs, dip in coarse sugar and bake hot, very nice cakes, never seen them in this country. 1 cent each.

84. DANDY CAKES.

¾ lb sugar, ¾ lb butter, 7 eggs, 1¼ lb flour, 1½ lb currants.

85. CHEESE CAKES.*

¼ lb sugar, ¼ lb butter, ¼ lb powdered sponge cakes, rub well, 3 eggs, fill this mixture in fancy cake pans, which are laid out with pie paste. 1 cent each.

86. SEED CAKES.

1½ lb sugar, 1 lb 2 oz butter, 15 eggs, 1 qt milk, ⅔ oz soda, 1⅓ oz cream of tartar, 4½ lbs flour, 2 oz caraway seed. 10 cents each.

87. TEA MEETING CAKES.

2½ lbs sugar, 2½ lbs butter, 15 eggs, ⅓ oz soda, ⅔ oz cream of tartar, 5 lbs flour, 3 lbs raisins, 4 lbs currants and citron. 10 cents each.

88. RICE BUNS.*

1½ lb sugar, 1 lb butter, 14 eggs, 1 pt milk, ½ lb rice, 3 lbs patent flour.

89. SULTANA GENOA.

2 lbs sugar, 2 lbs butter, 25 eggs, 2½ lbs flour, 3 lbs sultanas. Sold by pound.

90. CARAWAY SEED DEVONS.

1 lb sugar, 1 lb butter, 10 eggs, ½ lb patent flour, 2½ lb flour.

91. MADEIRA CAKES.

3 lbs sugar, 2½ lbs butter, 32 eggs, ½ lb patent flour, 3 lbs flour. 10 cents each.

92. PENNY CAKES.

1½ lb sugar, 1½ lb butter, 1 qt milk, ⅔ oz soda, 1⅓ oz cream of tartar, 4 lbs flour, 2½ lbs currants.

93. ROCKS.

10 oz sugar, 10 oz butter, 1½ pt water, ⅔ oz soda, 1⅓ oz cream of tartar, 4 eggs, 2 lbs flour, ¾ lb currants. 1 cent each.

94. RICE BUNS.*

½ lb sugar, 1 lb butter, 9 eggs, 2 oz ammonia, ½ pt milk, 4 lbs flour.

95. INTERMEDIATE.

1½ lb sugar, 1 lb 2 oz butter, 15 eggs, ⅔ oz soda, 1⅓ oz cream of tartar, 1 qt milk, 4½ lbs flour, 4½ lbs raisins and currants.

96. WEDDING CAKE.

2½ lbs sugar, 2½ lbs butter, 2½ lbs eggs, 2½ lbs flour, 2½ lbs citron, 2½ lbs almonds, 10 lbs currants, ¼ pt brandy.

97. MAHARY CAKES.

2 lbs sugar, ¾ lb butter, 2 lbs eggs, ⅙ oz soda, ⅓ oz cream of tartar, ½ pt milk, 2½ lbs flour.

98. PARISIENS.*

¾ lb sugar, ¾ lb butter, 10 eggs, little milk, 1⅓ oz soda, 2⅔ oz cream of tartar, 4 lbs flour, lay out in 2 oz pieces, wash with eggs, dip in coarse sugar, let stand ½ hour, bake hot.

99. BUTTER SCOTCH CAKES.*

1 lb brown sugar, 1 lb butter, 9 eggs, ½ pt N. O. molasses, ⅛ oz soda, ⅛ oz cream of tartar, 1 gill milk, 1½ lb flour, spices, lemon oil; baked in oblong tins.

100. DOMESTIC CAKES.*

4 lbs sugar, 2 lbs butter, 18 eggs, 1½ oz ammonia, 1 qt milk, 5½ lbs flour, lemon oil.

101. GERMAN WINE CAKES.*

5 lbs sugar, 2 lbs butter, 20 eggs, 2 qts milk, 1 oz soda, 2 oz cream of tartar, 6 lbs flour; baked in square tins and sprinkle some cinnamon and sugar on top.

102. DUCHESS CAKES.

1½ lb sugar, 1 lb butter, 8 eggs, ⅓ oz soda, ⅔ oz cream of tartar, 1 pt milk, 2 lbs 2 oz flour; baked and iced. 10 cents each.

103. LUNCH CAKES.

1 lb sugar, ¾ lb butter, 10 eggs, ½ oz soda, 1 oz cream of tartar, 1¾ lb flour, ¾ lb currants; baked in corn cake tins. 3 for 5 cents.

104. CLAREMONT BUNS.*

1 lb sugar, ½ lb butter, 3 eggs, 1 oz ammonia, 2½ lbs flour, little milk, lay out like ginger nuts on greased pans, rather rough, wash with egg, dredge a little sugar on top, bake hot.

105. CODRINGTON BUNS.*

½ lb sugar, ½ lb butter, ½ oz ammonia, 4 eggs, little milk, 1¾ lb flour; lay out like drop cakes, put a slice of citron on top, bake hot.

106. COTTON SEED OIL.

Cotton seed oil, if you take the very best, is a good substitute for lard, it got into the bakeries on account of being cheaper and richer, and can be used in most all of the common cakes in place of lard. You can fry a good cruller in it, and make a first-class cream cake, but it is not advisable to use it in fancy cakes. The best way to use it is half and half

107. ALMOND JUMBLES.

1 lb butter, 1½ lb sugar, 4 whites of eggs, ⅓ oz soda, ⅔ oz cream of tartar, 1½ lb flour, wash with milk and dip them in chopped almonds and sugar; open damper. 1 cent each.

108. COCOANUT JUMBLES.

1½ lb grated cocoanut, 1½ lb sugar, 1 lb butter, 4 eggs, 1/6 oz soda, ⅓ oz cream of tartar, 1¾ lb flour. 1 cent each.

109. COCOANUT JUMBLES.

1½ lb sugar, 1 lb butter, 4 whites of eggs, ⅓ oz soda, ⅔ oz cream of tartar, ¼ lb cocoanut, 1½ lb flour. 1 cent each.

110. FRENCH SNAPS.

1 lb sugar, 1 lb butter, 1 pt molasses, 1 lb flour. 1 cent each.

111. FRENCH SNAPS.

1 lb sugar, 1 lb butter, 1 lb flour, 6 eggs.

112. LAYER CAKES.*

2 lbs sugar, 2 lbs butter, 2 oz baking powder, 6 eggs, 1½ pt water, 2 lbs flour, lemon oil; baked in layers, fill with cream or jelly, and ice over.

113. WHITE CAKES.*

3 lbs sugar, 1 lb butter, 2 oz baking powder, 24 whites of eggs, 1 qt water, 3 lbs flour, lemon oil; worked and baked like pound cakes, ice over when cool, and mark in 10 cents squares.

114. MARBLE CAKES.*

As above. ¼ of the dough color with chocolate, ¼ with cochineal, and ½ keep white, first put a thin layer of the white all over the bottom, then with two spoons drop in the two mixtures alternately in such a manner as to form the desired combination.

115. JELLY CAKES.*

1 lb sugar, ½ lb 1 oz baking powder, 6 eggs, ½ pt milk, 1 lb flour; baked in layers, fill with jelly, ice or sprinkle cocoanut on top.

PART SECOND.

116. MIXING.

Always knead your butter and lard before using; always have your sugar and flour sifted; always have your ammonia good and fine; always put your flavors in the wet part of your mixtures; always be careful with scaling, as too much or too little of anything will spoil your cakes.

Now we are ready to mix.

First scale your butter, sugar and lard in the bowl and put ammonia into the mortar, pound and dissolve them, then mix your sugar and butter, add your eggs, work them through and put in your milk, ammonia and flavor, take the pallet-knife, scrape it altogether nicely, stir it up and mix in the flour easy; the less you work the dough the nicer the cakes. Take care that you don't work your dough too much on the bench, cut your cakes out close, and do not use too much flour for dusting. Molasses mixture gets handled about the same way, the only difference is, that you commence to mix with molasses and lard instead of butter and sugar.

By reading the recipes you will find that I did not mention any lard, flavors and spices; this is done to keep the book as small as possible, so that it will be in the reach of all.

Explanation of lard, flavors, spices and cotton seed oil.

In every recipe mentioned in this book you can use half lard in place of butter, also in the common cakes you can use cotton seed oil in place of lard; spices and flavors I leave to your own taste, and the name of the cake will tell you a good many times what flavor or spices to take; for lemon snaps take lemon; for ginger snaps take ginger; but cloves and allspices are very nice for molasses mixture; for vanilla jumbles take vanilla, etc., etc. All the recipes in this part must be mixed and worked as mentioned above.

117. GENUINE SCOTCH SHORT CAKE.*

2 lbs flour, 1 lb butter, ¼ lb lard, ½ lb sugar, mix into a very stiff dough, and bake in a very cool oven; this is the genuine scotch short cake recipe and only known by a very few bakers, always has been a great secret.

118. SCOTCH SHORT CAKES.

¾ lb sugar, 10 oz butter, 1½ lb flour, 3 eggs, little milk and ammonia. Cool oven.

119. SCOTCH SHORT CAKES.

¾ lb sugar, ¼ lb butter, 4 eggs, ⅙ oz ammonia, 1½ pt milk, 3 lbs flour. Very common.

120. SCOTCH CAKES.

1 lb sugar, 1½ lb butter, 4 eggs, 2¼ lbs flour, flavor. 10, 15, 25 cents each. Cool oven.

121. SUGAR CAKES.*

6 lbs sugar, 4 lbs butter, 3 oz ammonia, 3 pts milk 20 eggs, 12 lbs flour. Hot oven.

122. SUGAR CAKES.

4 lbs sugar, 3 lbs butter, 2 oz ammonia, 1 qt milk, 8 eggs, 8 lbs flour. 1 cent each. Hot oven.

123. SUGAR CAKES.

12 lbs sugar, 7½ lbs butter, 30 eggs, 6 oz ammonia, 3 qts milk, 24 lbs flour. Cut round, leaf and diamond shape.

124. SUGAR CAKES.

2 lbs sugar, 1½ lb butter, 1 pt milk, 5 eggs, 1 oz ammonia, 2½ lbs flour. Granulated sugar on top.

125. SUGAR CAKES.

1½ lb sugar, ¾ lb butter, 4 eggs, ½ pt milk, ½ oz ammonia, 2½ lb flour.

126. SUGAR CAKES.*

2 lbs sugar, 1 lb butter, 1 oz ammonia, 7 eggs, ½ pt milk, 4 lbs flour.

127. SUGAR CAKES.

9 lbs sugar, 5 lbs lard, 18 eggs, 3 qts milk, 18 lbs flour, 6 oz ammonia

128. SUGAR CAKES.

/ lb sugar, ¾ lb butter, 4 eggs, ½ oz ammonia, ½ pt milk, 2 lbs flour.

129. SUGAR CAKES.

1½ lb sugar, 1 lb butter, 1 pt milk, 5 eggs, ½ oz ammonia, 3 lbs flour. Rich sugar cakes don't need any washing.

130. SUGAR CAKES.

1½ lb sugar, ½ lb butter, 4 eggs, 1 pt milk or water, ½ oz ammonia, 4 lbs flour.

131. SUGAR CAKES WITHOUT EGGS.

15 lbs sugar, 7½ lbs butter, 5 oz ammonia, 5 qts milk, 30 lbs flour. Wash with milk and egg and dip in sugar.

132. SUGAR CAKES WITHOUT EGGS.

12 lbs sugar, 4 lbs lard, 4 qts water, 5 oz ammonia, 24 lbs flour.

133. SHREWSBERRY.

1 lb sugar, 1 lb butter, 4 eggs, ½ pt milk, ½ oz ammonia, 2½ lbs flour.

134. SHREWSBERRY.

1 lb sugar, 1 lb butter, 4 eggs, ⅓ oz ammonia, ½ gill milk, 2¼ lbs flour.

135. ROCK CAKES.

1 lb sugar, ¾ lb butter, 4 eggs, ½ pt milk, ½ oz ammonia, 2½ lbs flour.

136. VANILLA JUMBLES.

5 lbs sugar, 4 lbs butter, 16 eggs, ⅓ oz ammonia, 7½ lbs flour, vanilla.

137. VANILLA JUMBLES.

2 lbs sugar, 1 lb butter, 6 eggs, 1/6 oz ammonia, 2¼ lbs flour. 1 cent each.

138. VANILLA JUMBLES.

10 oz sugar, ½ lb butter, ½ gill milk, ¼ oz ammonia, 4 eggs, 14 oz flour.

139. CINNAMON JUMBLES.

1½ lb brown sugar, 6 oz butter, 8 eggs, ⅓ oz soda, ⅔ oz cream of tartar, 2 lbs flour.

140. WAFER JUMBLES.

1 lb sugar, 1 lb butter, 1¼ lb flour, 6 eggs, flavor. 1 cent each.

141. WAFER JUMBLES.

2 lbs sugar, 2 lbs butter, 12 eggs, 3 lbs flour, flavor.

142. WAFER JUMBLES.

1¼ lb sugar, 1 lb butter, 3 eggs, 1 lb flour, flavor.

143. JUMBLES.

1½ lb sugar, 1¼ lb butter, 6 eggs, 3 lbs flour, 1 oz ammonia, 1 pt milk.

144. JUMBLES.

1 lb sugar, 14 oz butter, 5 eggs, ⅓ oz ammonia, ½ pt milk, 2⅛ lbs flour.

145. TEA BISCUIT.

3 lbs flour, 6 oz lard, 2 oz sugar, ½ oz soda, 1 oz cream of tartar, 1 qt milk, little salt.

146. TEA BISCUIT.

10 lbs flour, 1¼ lb lard, 2 oz soda, 4 oz cream of tartar, 3 qts milk, ¼ lb sugar, a pinch ammonia, little salt; mix well, and let them stand about 5 minutes before baking, hot oven. 1 cent each.

147. TEA BISCUIT.

3 lbs flour, 6 oz lard, ⅔ oz soda, 2 oz cream of tartar, 1 qt milk, salt. Mix well.

148. BAKING POWDER.

1 lb soda, 1 lb flour, 2 lbs cream of tartar, sift 3 times.

149. SPONGE CAKE.

1 lb sugar, 11 eggs, 1¼ lb flour, 1 oz of the above baking powder.

150. JELLY ROLL.

1 lb sugar, 1½ lb flour, 5 eggs, ½ pt milk, 1 oz baking powder.

151. JELLY ROLL.

1 lb sugar, 1½ lb flour, ⅓ oz soda, ⅔ oz cream of tartar, 5 eggs, ½ pt milk, mix, no beating. 10, 15 cents each.

152. CRULLERS.*

1 lb sugar, ¼ lb butter, ½ oz soda, 1 oz cream of tartar, 4 eggs, 1 qt milk, 4 lbs flour; this is the best paying recipe.

153. CRULLERS.

1¼ lb sugar, 6 oz butter, 6 eggs, 1 qt milk, ½ oz soda, 1 oz cream of tartar, 4 lbs flour, flavor.

154. CRULLERS.

1½ lb sugar, ¼ lb butter, ⅓ oz ammonia, ⅙ oz soda, ⅓ oz cream of tartar, 1 qt milk, 6 eggs, 4½ lbs flour. 1 cent each.

155. CRULLERS.

1 lb sugar, 6 oz butter, 6 eggs, ⅓ oz ammonia, 1 qt milk, 4 lbs flour.

156. CRULLERS.

3 lbs sugar, 1 lb butter, 20 eggs, 2 qts milk, 2 oz soda, 4 oz cream of tartar, 10 lbs flour.

157. CRULLERS.

1½ lb sugar, 6 oz butter, 8 eggs, ⅔ oz soda, 1⅓ oz cream of tartar, 1 qt milk, 5 lbs flour.

158. CRULLERS.

1 lb sugar,, ½ lb butter, 6 eggs, ½ oz soda, 1 oz cream of tartar, 1 qt milk, 4 lbs flour.

159. SPONGE BISCUIT.

4 lbs sugar, 44 eggs, 6 lbs flour, 2 oz soda, 2 oz cream of tartar, flavor. 1 cent each. Ice on bottom.

160. SPONGE BISCUIT.

1 lb sugar, 12 eggs, $\frac{1}{3}$ oz ammonia, 1 lb 6 oz flour, flavor.

161. SPONGE BISCUIT.

2 lbs sugar, 12 eggs, 1 qt milk, $1\frac{1}{2}$ oz ammonia, $3\frac{1}{2}$ lbs flour, flavor. Ice on bottom.

162. SPONGE BISCUIT.

1 lb sugar, $1\frac{1}{4}$ lb flour, 10 eggs, $\frac{1}{3}$ oz soda, $\frac{1}{3}$ oz cream of tartar.

163. MOLASSES FRUIT CAKE.*

1 qt molasses, 1 qt water, 1 lb lard, 1 lb sugar, 5 lbs flour, 4 lbs raisins, 4 lbs currants, $\frac{1}{2}$ lb citron, $\frac{2}{3}$ oz soda, 2 oz spices; if the cake is 2 inches thick will bake about 2 hours, cool oven, never touch the cake until it is $1\frac{1}{2}$ hour in the oven. Sold by the pound.

164. MOLASSES FRUIT CAKE.

1 qt molasses, $\frac{1}{2}$ lb sugar, 1 lb lard, $\frac{1}{2}$ oz soda, 1 qt water, 5 lbs flour, 4 lbs currants, 2 lbs raisins, $\frac{1}{2}$ lb citron, 3 eggs.

165. MOLASSES CAKES.

1 qt molasses, 1 qt water, $\frac{3}{4}$ lb lard, $3\frac{3}{4}$ lb flour, 2 oz soda, 1 egg.

166. MOLASSES CAKES.

1 qt molasses, 1 qt water, $\frac{3}{4}$ lb lard, 2 oz soda, $3\frac{1}{2}$ lbs flour, 2 oz sugar, 4 eggs.

167. BOLIVARS.

1 qt molasses, 1 pt water, $\frac{3}{4}$ lb lard, 2 oz soda, 4 lbs flour, spices. 1 cent each.

168. BOLIVARS.

2 qt molasses, 1 qt water, 6 oz soda, 1 lb lard, 8 lbs flour, spices.

169. BOLIVARS.

1 qt molasses, $\frac{1}{4}$ lb lard, 2 oz soda, 1 pt water, $4\frac{1}{2}$ lbs flour, spices.

170. SUGAR BOLIVARS.

4 lbs sugar, 2 lbs lard, 3 oz ammonia, 2 qts milk, 8 lbs flour, flavor.

171. SUGAR CRACKERS.

10 lbs sugar, 3 lbs butter, 2 oz ammonia, 3 qts water, 12 lbs flour.

172. GINGER NUTS.*

2 qts molasses, 1 pt water, 4 oz soda, 2 lbs lard, 1 lb sugar 2 lbs flour.

173. GINGER NUTS.

2 qts molasses, 1 pt water, 4 oz soda, 7 lbs flour, 1½ lb lard, spices.

174. GINGER NUTS.

2 qts molasses, 1 pt water, 4 oz soda, 1½ lb lard, 8 lbs flour, ½ lb sugar.

175. SPICE CAKES.

1 qt molasses, 1 qt water, ¼ lb lard, ¼ lb sugar, 1 lb crumbs, 2¾ lbs flour, ⅔ oz soda, 1⅓ oz cream of tartar, 3 eggs.

176. SPICE CAKES.*

1¼ lb crumbs, ½ lb lard, ½ lb sugar, 7 eggs, 1 pt molasses, ⅓ oz soda, ⅔ oz cream of tartar, 1 pt water, 1½ lb flour.

177. SPICE CAKES.

2 lbs crumbs, 1 pt molasses, ⅔ oz soda, 1 pt water, 1¼ lb flour, ½ lb sugar. Grease the tins heavy.

178. SPICE CAKES.

1 qt molasses, 1 pt water, 2 oz soda, ½ lb crumbs, ¾ lb lard, 3 lbs flour, 1 egg; ice top with chocolate icing.

179. GINGER SNAPS.*

1 qt molasses, 1 pt water, 2 oz soda, 3 lbs sugar, 1 lb lard, 6½ lbs flour; wash them with water.

180. GINGER SNAPS.

1 qt molasses, 1 pt water, ¾ lb lard, 2 oz soda, ½ lb sugar, 4 lbs flour; bake as soon as washed.

181. GINGER SNAPS.

4 qt molasses, 1 qt water, 1½ lb lard, 6 oz soda, 3 oz ammonia, 2 lb corn meal, 4 lbs sugar, 16 lbs flour, spices; washed with water; medium oven.

182. GINGER SNAPS.

1 qt molasses, 1½ lb brown sugar, 2 lbs lard, 1⅓ oz soda, ½ pt water, 5 lbs flour, spices.

183. GINGER SNAPS.

1 qt molasses, 1 gill water, ½ lb sugar, ½ lb lard, 1 oz soda, ½ oz ammonia, 2 lbs flour, spices.

184. GINGER SNAPS.

2 qts molasses, 1½ pt water, 2¼ lb lard, 9 lbs flour, 3 lbs crumbs, 3 lbs sugar, 2½ oz soda.

185. COMMON GINGER BREAD.*

1 qt molasses, 1 qt water, 1⅓ lb crumbs, ¾ lb lard, 1 oz soda, 1 oz cream of tartar, 4 lbs flour; put all the dough on a flat cake pan, put a stick on the open end, so it won't run off, have the pan greased heavy, spread the dough level about 1 inch thick, bake in moderate heat, ice with water icing, and mark the icing in penny squares.

186. GINGER BREAD.

1 qt molasses, ¾ lb lard, ½ lb sugar, 1⅓ oz soda, 1 qt water, 3½ lbs flour, 4 eggs.

187. GINGER BREAD.

1 qt molasses, ½ lb lard, 2 oz soda, 1 pt water, ½ lb sugar, 4½ lbs sugar, spices.

188. GINGER BREAD.

1 pt molasses, ½ pt water, 1 oz soda, 5 oz lard, 2 lbs flour, spices.

189. GINGER BREAD.

¾ pt molasses, ¾ pt water, 4 oz lard, 1 oz soda, 2 lbs flour, spices.

190. GINGER BREAD.

1 pt molasses, 1 pt water, 6 oz lard, 1 oz soda, 2 lbs 6 oz flour.

191. GINGER POUND CAKE.*

1 pt molasses, ½ lb lard, 1 oz soda, ½ lb sugar, ½ pt water, 5 eggs, 2½ lbs flour.

192. NEW YEARS CAKES.*

5 lbs sugar, 3 lbs butter, 1½ qt water, 1 oz ammonia, ⅔ oz soda, 2 oz caraway seed, 12 lbs flour; hot oven, wash with egg and water.

193. NEW YEARS CAKES.

5 lbs sugar, 3 lbs butter, 3 pts water, 2 oz ammonia, 2 oz caraway seed, 12 lbs flour; cut while warm, work the dough well.

194. NEW YEARS CAKES.*

¾ lb butter, 1¾ lb sugar, 6 oz lard, 1 pt water, ½ oz ammonia, ½ oz caraway seed, 4 lbs flour; break up the butter in the water and sugar, that is the rule for new years cakes.

195. NEW YEARS CAKES.

7 lbs sugar, 4 lbs butter, 2 qts water, 1¾ oz ammonia, 16 lbs flour.

196. NEW YEARS CAKES.

5 lbs sugar, 4 lbs butter, 1 oz ammonia, ⅓ oz soda, 1¼ qt water, 13 lbs flour.

197. LEMON SNAPS.*

5 lbs sugar, 2 lbs butter, 5 lbs flour, 15 eggs, 1 oz ammonia, lemon oil.

198. LEMON SNAPS.

12 lbs sugar, 14 lbs flour, 48 eggs, 3 oz ammonia, 4 lbs butter, lemon oil.

199. LEMON SNAPS.

7½ lbs sugar, 3 pts milk, 2¼ lbs lard, 8 lbs flour, 2 lbs orn meal, 2 oz ammonia.

200. LEMON SNAPS.

1 bbl flour, 60 lbs sugar, 30 lbs lard, 2 lbs ammonia, 24 qts water.

201. LEMON SNAPS.

1¼ lb sugar, ½ lb butter, 4 eggs, ⅓ oz ammonia, 1¼ lb flour; open door and damper as soon as they done spreading.

202. LEMON SNAPS.

2½ lb sugar, ¾ lb butter, 10 eggs, ⅔ oz soda, 1¼ cream of tartar, 2½ lbs flour. Cool oven.

203. LEMON CRACKERS.

6 lbs sugar, 2½ lbs lard, 1 oz ammonia, 2 qts water, 12 lbs flour. Moderate oven.

204. SUGAR CRACKERS.

1 lb sugar, ¾ lb butter, 3 lbs flour, ¾ qt milk, ⅓ oz ammonia, 1/6 oz soda.

205. BRANDY SNAPS.*

1 lb sugar, 1 lb butter, 1 lb flour, 1 pt molasses. Bake, cut loose and roll up on small rolling-pins while hot.

206. BRANDY SNAPS.

1 pt molasses, 1 lb sugar, lb butter, 1¼ lb flour. Roll them hot, same as above.

207. WINE SNAPS.

¾ lb sugar, 8 eggs, ⅓ lb flour. Work the same as brandy snaps.

208. COCOANUT BALLS.

4 lbs grated cocoanut, 1¾ lb sugar, 1 oz traganth gum.

209. COCOANUT BALLS.

1 lb grated cocoanut, ½ lb sugar, 2 oz flour, 3 or 4 white of eggs.

210. MACAROONS.*

1 lb almond paste, 1¼ lb sugar, 1 oz corn meal, whites of eggs.

211. MACAROONS.

1 lb ground blanched almonds, 1½ lb sugar. Whites of eggs, enough to get the right thickness.

212. CINNAMON STARS.

1 lb sugar, 1 lb butter, 4 eggs, ½ pt milk, ½ oz ammonia, 2 lbs flour. Medium oven.

213. CINNAMON STARS.

1 lb sugar, 1 lb butter, 4 eggs, ½ oz soda, ⅔ oz cream of tartar, ½ pt milk, 2 lbs flour. Wash with milk and dip in coarse sugar.

214. FRENCH MACAROONS.

1 lb sugar, ¾ lb sweet ground blanched almonds, 5 eggs, 1 lb flour.

215. FRENCH GINGER NUTS.

1 qt molasses, 1 pt water, 5 eggs, 1 oz soda, 3 lbs crumbs, 4 lbs flour, 1 lb lard, 1 lb sugar. Wash with eggs and dip them in coarse sugar.

216. FRENCH GINGER NUTS.

2 lbs crumbs, 1½ sugar, 1 pt molasses, 2 eggs, 1 oz soda ½ pt water, 2 lbs flour. Bake hot.

217. PIE PASTRY.

1 lb flour, ¾ lb butter, little salt and water for top.

218. PIE PASTRY.

1 lb flour, ½ lb butter, little salt and water for bottom.

219. PUFF PASTE.

The common American formular is to use ½ pt water to each pound of flour and to each pound of flour 1 lb butter.

220. GERMAN PUFF PASTE.

Mix 1 lb of spring flour, 2 yolks, 1 whole egg, pony rum, ½ oz butter, ½ pt water to a smooth dough, form into a flat square and let it lay ½ hour in a cool place, now roll the dough ¼ inch thick, place 1 lb of good washed butter formed in a square in the centre, turn the dough over the butter from all sides, roll 1 inch thick and turn over again, then roll it 3 times more in the same manner, but give it 15 minutes rest between each roll. By rolling the paste always brush off your flour, cut the dough out very close and bake in hot oven Out of this paste any kind of shapes can be made, such as squares, ovals, stars, turn overs, different kinds of tarts and a good many more, too numerous to mention.

If you want to have your paste not so rich, you can leave the yolks, eggs, and the rum, out of it, it will work just as well.

221. CREAM TARTS.

Cut out the size of a sugar cake in pie paste, put a ring around it from cream cake dough, after baked ice the ring with chocolate-icing and fill the centre with vanilla cream.

222. CREAM CAKES.

Before you start on this mixture you must have every thing in its place such as:

I. Have your eggs broke and put them near the bowl.

II. Have your ammonia powdered before you start.

III. Have your bag, pans and bowl clean and ready.

IV. Never take too much ammonia or they will not raise at all; a pinch to a qt is plenty.

V. Always have your lard melted before it comes to a boil.

VI. Let water and lard boil ½ minute, stir in the spring flour, quick, until the paste gets loose from the sides, dump the whole in the bowl, add 1 egg and stir it into the paste; keep a stiring quick and add about 2 eggs every ½ minute until the paste gets the right thickness, than mix in your ammonia and the paste is ready to bake in a hot oven. Wash with eggs before baking. The thickness of cream cake dough depends on the kind of eggs you are using; if eggs are fresh you can have the dough so soft, that it will run the least bit, if you are using lime eggs dough must be stiffer. A hollow bottom shows that your dough has been too soft, if the dough is too stiff they will not get hollow in the centre, too much ammonia or not scald enough will do the same thing. Pans ought to be greased light, no dusting. Cream cake wants a hot and steady oven. Never touch them until very near done.

ECLAIRS.

Keep the cream cake dough a litlle stiffer, lay them out with jumble bag and plain tube about 5 inches long and of a thickness of your large finger. Bake and fill same as cream cakes and ice them with chocolate-icing.

223. CREAM CAKES.*

1¼ lb lard, 1½ lb spring flour, about 25 eggs, 1 qt water, ¼ oz ammonia.

224. CREAM CAKES.

1 lb lard, 1 qt water, 1¼ lb flour, ¼ oz ammonia, about 24 eggs.

225. CREAM CAKES.

1½ lb lard, 2 lbs flour, 1 qt water, ¼ oz ammonia, about 32 eggs.

226. VANILLA CREAM.

Mix 1½ lb sugar, ¾ lb flour, 12 eggs to a paste and stir this into 3 qts of boiling milk quick.

227. VANILLA CREAM.

1 lb sugar, 8 eggs, 2 qts milk, 5 oz corn starch, vanilla.

228. VANILLA CREAM.

3 qts milk, 1½ lb sugar, 6 oz corn starch, 12 eggs.

229. DOUGHNUTS.

4 qts water, 4 qts milk, 4 oz soda, 8 oz cream of tartar, 1 lb lard, 5 lbs sugar, little salt. Add flour sufficient to make a dough stiff enough to roll and cut.

230. WINE BISCUIT.

1 lb sugar, 1 lb butter, 4 eggs, 2 lbs flour, ⅙ oz ammonia.

231. QUEENS DROPS.

1 lb sugar, 1 lb butter, 2 lbs flour, 10 eggs, ⅙ oz ammonia.

232. COLLET BUNS.

¾ lb sugar, 9 oz butter, 2 eggs, little milk, ½ oz soda, ¼ oz tartaric acid, 2½ lbs flour, lay out like ginger nuts, wash with eggs, dip in granulated sugar, lay a slice of citron on top and bake hot.

233. CREDITION BUNS.

1 lb sugar, 6 oz butter, 2 eggs, little milk, 1½ lb flour, ½ ammonia, wash as above mentioned, cocoanut on top in place of sugar.

234. AFRICANS.

1⅓ lb sugar, 1 lb butter, 8 eggs, 2½ lbs flour ⅙ oz. ammonia.

235. LEMON DROPS.

2 lbs flour, ½ lb butter, 2 lbs sugar, 6 eggs ⅙ oz. ammonia.

236. SCONES.*

4 lbs flour, 1 lb butter, 1 lb sugar, 2 oz. soda, 4 oz. cream of tartar, 1¼ pt. milk.

237. SCONES.

4 lbs flour, ½ lb butter, ½ sugar, 1 qt, milk, 1⅓ oz. soda, 2⅔ oz cream of tartar, work the dough well and quick, scale off 1 lb pieces, mould them round, roll ½ inch thick, cut crossways, wash with eggs, let them stand ½ hour and bake hot.

238. BATH BUNS.

3 lbs flour. 1 lb butter, 1 lb sugar, 1 lb raisins 6 oz citron, 1½ lb bread dough.

239. JUMBLES.

5 lbs sugar, 3 lbs butter, 12 eggs, 1½ oz ammonia, 12 lbs flour, milk to make a nice dough.

240. PUFF PASTE.

1 lb flour, 1 yolk, ½ pt water, 1 lb butter, roll 4 to 5 times. 15 minutes rest between each roll.

241. CINNAMON STAR.

1 lb sugar, 1 lb butter, 4 eggs, ½ pt milk, ½ oz ammonia, 2 lbs flour, flavor.

242. COCOANUT FINGERS.*

1½ lb sugar. 1 lb butter, 4 eggs, little milk, 3 lbs flour, ½ oz ammonia; cut out oval like sugar cake, wash with milk, dip in cocoanut, and bake in medium heat.

243. LEMON FINGERS.

2 qts water, 1½ oz ammonia, 8 lbs granulated sugar, 18 lbs flour, 2 lbs lard.

244. LEMON FINGERS.

2 qts water, 1½ oz ammonia, 8 lbs powdered sugar, 18 lbs flour, 2 lbs butter.

245. GOLDEN DROPS.

12 lbs flour, 1 lb butter, 5 lbs sugar, 1¼ qt milk, 1 oz ammonia, flavor.

246. GINGER JUMBLES.

1 lb lard, 1 lb sugar, 6 eggs, 1 pt water, 1 oz soda, 1 qt molasses, 4 lbs flour.

247. PRINCE ALBERT

1 lb sugar, 6 oz butter, 5 eggs, ¼ oz ammonia, 2 lbs flour, citron in the centre.

248. CANTONES.

1 lb sugar, 1 lb butter, 8 eggs, ½ oz ammonia, 2 lbs flour, dip in coarse sugar and bake.

249. DOMESTIC CAKES.

1 lb sugar, ½ lb butter, ¼ lb lard, ¾ pt milk, ¼ oz ammonia, 5 eggs, 2½ lbs flour; cut out with square cutter, set close together, ¼ inch thick.

250. DOMESTIC CAKES.

4 lbs sugar, 2 lbs butter, 18 eggs, 1½ oz ammonia, 1 qt milk, 5½ lbs flour as above, cut after baked.

251. SHREWSBERRY.

2 lbs sugar, 2 lbs butter, 4 lbs flour, 24 eggs, ¼ oz ammonia.

252. LEMON SNAPS.

½ oz ammonia, ¼ pt water, 16 eggs, 6½ lbs flour, 4½ lbs sugar, 2½ lbs butter; cut them out like ginger snaps.

253. DIPS.

½ lb butter, 1 lb sugar, 4 eggs, ½ pt milk, ½ oz ammonia, 2⅛ lbs flour.

254. CANTONES.

2 lbs sugar, 2 lbs butter, 16 eggs, ½ oz ammonia, 4 lbs flour, coarse sugar on top.

255. QUEEN CAKES.

9 lbs flour, 2 oz ammonia, 1 qt milk, 16 eggs, 2½ lb butter, 4 lbs sugar, flavor.

256. SCONES BAKED ON THE OVEN BOTTOM.

9½ lbs flour, ½ lb sugar, ½ lb lard, 2 oz soda, 5 oz cream of tartar, 3 qts milk.

257. SANTA CLAUS.*

3 lbs flour, 2 lbs sugar, 1 lb butter, ⅓ oz soda or potash, little milk. Can be cut in all shapes and figures.

258. SANTA CLAUS.

10 lbs sugar, 13½ lbs flour, 4 lbs butter, ½ oz soda, flavor, milk as above.

259. LEMON SNAPS.

2½ lbs sugar, ¾ lb butter, 10 eggs, ⅔ oz soda, 1¼ oz cream of tartar, 2½ lbs flour.

260. JELLY ROLL.

2 lbs sugar, 3 lbs flour, 12 eggs, 1 oz soda, 2 oz cream of tartar, 1 qt milk; 3 sheets.

261. SPICE RINGS.

2 lbs stale cakes, powdered, ½ lb sugar, 2 oz butter, 6 eggs, ½ pt molasses, 1 lb flour, ½ oz ammonia.

262. PUMPERNICLE.*

2 lbs stale cakes, powdered, 2 lbs sugar, 3 lbs flour, 12 eggs, ½ oz ammonia, spices, wash over with eggs.

263. CHOCOLATE RINGS.*

1 lb sugar, 2 oz butter, 4 eggs, ¼ lb grated chocolate, 1 lb flour, ⅙ oz ammonia, vanilla.

264. COCOANUT PYRAMIDS.*

1 lb grated cocoanut, ½ lb sugar, a little corn starch, and whites of eggs enough to make a medium dough, form the dough into small pyramids and bake hot.

265. NAPOLEONS.*

Bake a thin sheet of puff paste, cut it in two, spread vanilla cream over the one, and lay the other half on top, ice with water icing, and cut to suit.

266. CHOCOLATE BESES.*

2 lbs sugar, 6 whites of eggs, ¼ lb chocolate, set on fire, keep stirring until it is quite warm, take off, and put all little drops on a dusted pan, let them dry 1½ hour, and bake cool.

267. NEAPOLITAN CAKE.*

Make a sponge cake mixture, divide it into 4 parts, leave one part plain, and color the others, one pink, one yellow, one chocolate, bake in sheets 1 inch thick, after baking put the 4 layers together with jelly and cocoanut, ice the cake pink and white in strips, and mark the cake with the pallet knife cross ways.

268. BISQUE CAKE.*

1¼ lb sugar, 1 lb butter, 1¼ pt white of eggs, ½ lb powdered macaroons, almond flavor; baked like pound cake, and iced when cool.

269. BRAZIL MOLASSES CAKES.*

Make a good molasses cake mixture, add a few brazil nuts and figs, cut in lenghts, mix and bake.

270. FRENCH CRULLERS.*

This mixture is made the same way as cream cake, boil ½ lb butter with 1 pt water, and stir in ¾ lb flour, add about 10 to 12 eggs, mix it up good, now fill your jumble bag with star tube, and cut about 2 or 3 papers the size of cruller pot, grease the paper, put round rings on to it, take the paper, turn it upside down, and put it in your boiling cruller grease, you can take the paper out in less then a minute, and bake the same as crullers, in this way you continue until done.

271. COCOANUT CAKE.*

Take 1 lb sweet almonds, blanched and dried, pound them in a stone mortar to a fine smooth paste with the whites of 8 eggs; then add and pound into it 3 lbs of fine white pulverized sugar; now mix and stir well into it 1 lb of freshly-grated cocoanut, form this mixture with the hands into small balls or

steeples, place them at a little distance apart on sheets of paper laid on baking tins. Bake them in a moderate oven. As soon as the tops begin to brown take them from the oven and let them stand till cold. These are a most delicious little cocoanut cake, suitable to go with the best assortment of mixed cakes for parties.

272. CINNAMON DROPS.*

1¼ lb sugar, 6 oz butter, 1 pt molasses, 1 pt water, 4 eggs, ½ soda, ½ oz cinnamon, 2½ lb flour, mix and drop with a spoon on greased pans; medium oven.

273. ITALIAN FRUIT DROPS.*

3 lbs C sugar, ¾ lb butter, ½ oz almonds, 9 eggs, 1⅓ lb chopped raisins, 3½ lbs flour, ⅓ oz cinnamon; handle and bake like ginger nuts, ½ oz ammonia.

274. CRUMB CAKES.*

2 lbs C sugar, 1 lb butter, 1 lb lard, 2 oz soda, 1 oz cinnamon, 4 eggs, 1 qt molasses, ½ pt water, 3 lbs crumbs, 4½ lb flour, work as above and put a raisin in centre of cake.

275. LEMON CAKES*.

2 lbs C sugar, ¾ lbs butter, ½ almond, 6 eggs, 2 lbs flour, lemon oil, cut out like sugar cakes, and wash with eggs.

276. BRANDY SNAPS.*

2 lbs C sugar, 6 oz butter, 1 pt molasses, 2 lbs flour, lay out like ginger nuts, they spread very thin, roll up while hot.

277. SPICE CAKES.*

½ lb sugar, ½ lb lard, 4 eggs, 1 pt molasses, 1 pt water, 1½ lbs flour, spices, 1¼ lb crumbs.

278. FRENCH CRULLERS.

½ butter, 2 oz sugar, 1 pt water, 1 lb flour, 14 eggs, work the same as above.

279. FRENCH CRULLERS.

¼ lb butter, ⅓ lb sugar, ¾ pt water, 1 lb flour, 10 to 12 eggs, the same as above.

280. FRENCH CRULLERS.

½ lb butter, 2 oz sugar, ⅜ qt water or milk, 10 oz flour, about 6 eggs.

281. GOLD CAKE.*

1 lb sugar, ½ lb butter, 8 yolks, ½ pt milk 1½ flour, 1 oz baking powder, mix and bake in pans in slow heat.

282. CREAM ROLLS.*

Roll out puff paste to the thickness of one-eighth of an inch, then cut in pieces four inches wide and five inches long, and wash them with water. Now take turned sticks, perfectly round and about 6 inches long, and $\frac{3}{4}$ of an inch thick; lap your paste (the four inch side) round it up to one inch. Now dip or roll it in granulated sugar and place them at about 4 inches apart on baking-pans. Bake well, then remove the sticks and fill the rolls with meringue so as to look out at both ends. This can be done nicely by means of a large meringue bag. They are now ready for use.

283. CREAM ROLLS.*

Cut long strips, about one inch wide and 12 inches long, wind them around turned sticks, lap over a little and work as above.

284. VANILLA SLICES.*

Take a sheet of puff-paste and roll down to $\frac{3}{4}$ inch in thickness, cut off slips 4 inches wide, and then cut up into pieces $\frac{1}{2}$ inch wide, that will give you slips 4 inches long, $\frac{1}{2}$ inch wide. Set then on tins, the cut side down, and bake. Instead of rising up they will flow out wide. Bake a very pale color.

285. TURN OVERS.*

May be cut out in square ovals or rounds, roll them with a rolling pin a little thinner in centre, fill with marmalade, turn over, wash with eggs and bake hot.

286. PUFF PASTE TARTS.*

Cut out in puff paste the size of sugar cake, then cut out another one, and cut with an smaller cutter a 1 inch hole in the centre, wash the first one with water and lay the one with the hole in centre on top, wash with eggs, bake hot and fill with jelly of different colors, they also can be filled with meringue, vanilla-cream and charlotte russe batter.

287. PATTIES OR TARTS.*

Tarts are, however, usually made by lining small patty-pans with the pastry rolled out thin, and filling them with any kind of marmalade or stewed fruit, such as cranberries, strawberries, cherries, apricots, peaches, &c.

QUICK PUFF PASTE.

1 lb of flour, 1 lb of hard butter, 1 egg, 1 oz baking powder, little salt, and ice water to make a medium dough; do not work the dough too much, but mix it very light, same as pie crust, then give it four rolls and turns at intervals same as explained under German puff paste.

After having your tarts, patties, etc., etc., ready for the oven, place them in a cool place for about one-half hour and you will find that they will not shrink in the oven.

PASTRY PYRAMIDS.

Can be made by cutting out either squares, ovals, rounds, stars or triangles of different sizes, place them on top of each other, putting jelly or cream in between, have the large one on bottom and the small one on top, so each one is smaller than the other.

TRIPLETS.

Cut out puff paste with a clover leaf cutter, wash with egg, now take a small round cutter and cut the centre of each leaf half through, this centre piece is pressed down after baking and the holes filled up with different jams, jellies and creams.

SPONGE CAKE PYRAMIDS.

Can be made in the same manner as the pastry pyramids, the only difference being that the sponge cake is baked in sheets and cut into the different shapes after baking, this pyramid may be covered with meringue which is baked to a light brown.

PART III.

288. BEATING.

All the recipes in this part must be worked as follows: The principal thing in beating is to keep your tools very clean, and keep away from grease, beat steadily without stops, and do not always beat one way, change hands if you can. The whites of eggs for meringue or kisses should be beaten steadily. After they are beaten up stiff add 1 table spoon of your XXXX sugar and beat up again, put in another spoon full of sugar, and now beat all you can until it sticks up like pickets, put in the rest of your sugar, mix as little as you possible can help, now it is ready to lay out, in case the whites should not beat very well, add a few drops of lemon juice or acetic acid. The right way to beat is to start very slow and keep increasing your speed until done. White of eggs, if kept for a day or two in a clean basin, are the best for meringue or icings.

289. MERINGUE WORK.

Pieces in meringue are easy of execution for any one familiar with the use of the cornet, but you cannot expect to make with meringue such complicated and regular pieces as with icing sugar; moreover the styles differ essentially and a difference is necessary between them, for they are not required for the same purpose. Pieces in meringue may be decorated like other pieces; but are executed in detached parts; that is, each piece is made separate with the cornet on buttered or floured baking pans, the drawing being sketched on the surface of the pan, with the point of a pencil, and from a pattern. When all the details are done the meringue is baked in a very moderate oven, but not allowed to get brown; the pieces are removed with care, and put together with icing, and decorated with roses, leaves, flowers, etc.

290. JENNY LIND.

Bake a thin sheet of pound cake, lady or sponge cake, or the following recipe can be used also: ¾ lb sugar, ¾ lb butter, 8 eggs, 1 lb flour, pinch ground mace, a few drops oil of lemon, ½ oz ammonia; rub sugar, butter and flavor light, as for pound cake; then the eggs in the same way.

Dissolve the ammonia in a tablespoonful of milk, and stir in with the flour lightly to make a soft batter; spread the mixture evenly on a papered sheet pan and bake in a moderate oven. Cut into slices as long as the cake may be; let the slices be three inches wide, which will be 4 pieces to the pan, spread a little currant jelly on the cake. Now beat up 20 white of eggs, and while beating add a little sugar now and then to give a body to the foam; take the sugar that you add from the 2 lbs, let this be icing sugar, then mix all in slowly with a spaddle; then lay out on these slices, with a a bag and star tube, 6 rows as long as the cake, then 5 rows, then 4 rows; next put 3, and continue in this manner until you have it tapered to an edge, and have the batter about 2 inches high. Let this sheet be on a pan on paper, then do the same to the other 3 pieces; sift over some fine sugar and put into a cool oven to let it get brown on top; take out, and when it has stood five minutes, cut these slices across, so that each piece will be only 1½ inches one way and 3 inches the other.

291. MERINGUE.

1 lb XXXX sugar, 1 pt white of eggs, 2 drops of acided acid.

292. KISSES.

1 lb XXXX sugar, 8 whites, 2 drops acided acid.

293. COCOANUT KISSES.

The above mixture laid out through a star tube in round rings, on dusted pans, sprinkle some desiccated cocoanut on top and bake cool.

294. MERINGUE TARTS.*

Lay out 24 fancy cake pans with rich pie paste, put a little marmalade in centre; after baked, decorate the tarts with meringue and bake again.

295. MERINGUE PIES.

Cover the plates with pie paste, fill them with lemon cream; after baked cover the whole pie with meringue and decorate.

296. ALMOND SACKS.

1 lb XXXX sugar, 8 whites, ½ lb chopped almonds, 2 oz flour, 3 oz chopped citron, little cinnamon.

297. TARTLETS MERINGUE.

Lay out 20 small rosette pans with pie paste, put a little marmalade into them, after baked fill them up with meringue, sprinkle some desiccated cocoanut on top and bake again.

298. ANGEL CAKES.*

1 qt whites, 1¾ lb sugar, 1¼ flour, ½ oz cream of tartar.

299. ANGEL FOOD.

1½ pt whites, 1½ lb sugar, 1 lb flour, 1 oz cream of tartar.

300. ANGEL CAKES.

1 qt whites, 2 lbs sugar, 1 lb flour, 1 oz cream of tartar.

301. LADY CAKE.

1½ sugar, 1 lb butter, rub to a cream, beat up 20 whites, ⅙ oz soda, ⅓ oz cream of tartar, 1¾ lb flour.

302. LADY FINGERS.

1 lb sugar, 12 eggs beat warm, 1 lb 2 oz flour, little soda and cream of tartar.

303. LADY CAKE.

1¼ lb butter, 1½ lb sugar, 22 whites, 1½ lb flour, almond.

304. LADY CAKE.

1½ lb sugar, 1 lb butter, 24 whites, 1½ lb flour, flavor.

305. LADY OR MARBLE CAKE.

3¾ lbs sugar, 3 lbs butter, 1½ qt whites, 4 lbs flour, divided in 3 parts, 1 part color with chocolate, 1 with cochenille and one plain; form the desired combination with spoon or bag.

306. ANGEL FOOD.*

Beat 20 whites of eggs with ½ oz cream of tartar to a stiff snow, add 12 oz sugar, little at the time, flavor with vanilla and mix in 7 oz flour lightly.

307. WHITE CAKE.*

Cream, 1½ lb sugar, 1¼ lb butter, and beat up 18 whites to a stiff snow, then mix it altogether with 1½ lb flour lightly, medium oven.

308. BRIDES CAKE.*

1½ lb sugar, 1 lb butter, 15 whites, ½ gill brandy, 1¼ lb flour; work and bake as above.

309. SPONGE CAKES.*

1 lb sugar, 12 eggs, beat warm, 1 lb flour, flavor.

310. SPONGE CAKES.

1 lb sugar, 12 eggs, beat warm, 1¼ lb flour, ⅓ oz baking powder.

311. SPONGE BISCUIT.

1 lb sugar, 10 eggs, 1 lb 2 oz flour, ⅙ oz ammonia.

CHARLOTTE RUSSE.*

Lay out the cups with sponge cake, then dissolve 1 oz gelatine and weigh ½ lb XXXX sugar, now beat up 1 qt sweet cream, add the sugar, gelatine and vanilla, mix easy and fill the cups.

CHARLOTTE RUSSE.

10 whites, 1 qt sweet cream, ½ lb XXXX sugar, ½ oz gelatine.

CHARLOTTE RUSSE.

1 qt sweet cream, ¼ lb XXXX sugar, ½ oz gelatine, vanilla.

CHARLOTTE RUSSE.

Bake shells in our patent charlotte russe molds and fill them with the following mixture: 1½ oz gelatine, 1 qt cream, 4 ozs powdered sugar, flavor. Dissolve the gelatine in 1 gill of hot water. Beat the cream in a large china bowl, set on ice, removing the froth often, till only half a pint of cream is left, to which add 4 ozs of fine sugar, and the flavoring, which may be either nectarine, almond, lemon, orange, orange flower, rose or vanilla. When the gelatine is lukewarm, strain it, with the sugar and cream, into the froth, in a bowl set on ice, stir till it begins to stiffen, then fill the moulds, and keep in the ice chest, till wanted to serve. This is one of the simplest and best of all the charlottes known.

CHARLOTTE RUSSE.

1 oz gelatine, 4 yolks of egg, ½ lb powered sugar, 1 pt milk, 1 qt double cream, whipped stiff, sponge cake as required. Soften the gelatine in cold water. Beat the yolks, mix with the sugar, and milk, stir in the gelatine, when well dissolved put on the fire and scald—but do not boil it—stirring it till smooth. Beat in the whipped cream, and set to cool ; when it begins to stiffen, fill into moulds, lined with sponge cake, like the previous one.

CHARLOTTE RUSSE.

1 oz gelatine, ½ pt milk, 3 yolks of egg, 4 oz sugar, 1 tablespoonful vanilla sugar, 1 qt cream, whipped stiff, sponge cake as required. Soak the gelatine, in a half teacupful of cold water, till very soft. Boil the milk slowly down to a gill ; beat the yolks and stir in, add the gelatine and the sugars, and stir to a soft custard, then strain, and set to cool. When lukewarm, beat in the whipped cream, and fill into moulds, lined with sponge cake, like the previous ones.

ANISE DROPS

1 lb sugar, 8 eggs, 1 lb flour, beat warm, lay out like sponge biscuit, let them stand 3 hours and bake in a cool oven.

SPANISH MACAROONS.

3 lbs XXXX sugar, 6 whites, beat up, mix, roll out ½ inch thick, cut them out, let them stand ½ hour and bake in a cool oven, ice when cold. If you want to make red spanish macaroons add a little cochenille, if brown, add grated chocolate.

VANILLA ZWIEBACK.

Beat up 1 lb sugar, 9 eggs, skin of 2 lemons, and add 1 lb flour, form 2 long rolls on a dusted pan; when baked, ice with water icing, sprinkle some granulated sugar on top and cut to suit.

ORANGE CAKE.

14 eggs, whites and yolks beaten separately, 1 lb powdered sugar, ½ lb flour, mixed with ½ lb corn starch, ½ lb butter, washed clean of salt. To the whites, beaten as stiff as possible, add gradually, by turns, the sugar and the yolks, and when all is well beaten, stir in the flour, and when only half mixed, pour in the butter, *boiling hot.* Beat to a smooth batter, pour into three jelly pans, well buttered, and bake immediately, in a quick oven.

FILLING.

8 yolks of eggs, 6 ozs sugar, 2 ozs corn-starch, 2 oranges, the juice and grated rind, 1 lemon, the juice only, ½ pt. water. Rub the eggs, sugar and starch to a cream. Add the fruit, and the water, and set in a bright pan, on the fire, stir constantly till it boils, then spread it on two sheets of the cake. Lay one on the other, and the third on top, and ice with the soft orange icing, like cream sponge cake. Another filling, of a pleasing quality, is made with apple marmalade.

CORN STARCH CAKE.

1 lb sugar, ½ lb butter, 3 eggs, ½ pt milk, ½ oz soda, ½ lb flour, ¼ lb corn starch, 1 oz cream of tartar. Rub the sugar and butter to a cream. Beat the whites and yolks of the eggs separately, then mix them and beat again, as thick as possible. Work them into the butter and sugar, stir in the milk, and the soda dissolved in a tablespoonful of hot water. Mix the flour, corn starch and cream of tartar, sift it twice, beat all together till smooth, and bake in small, scalloped pans, like tea cakes. These should be eaten the day they are made. They are much liked as an accompaniment to ice cream.

WHITE MOUNTAIN CAKE.

1 lb 6 ozs sugar, 12 ozs butter, juice and grated rind of 1 lemon, ½ teaspoonful powdered mace, 10 yolks of egg, beaten

to a thick cream, 10 whites of egg, whisked to a snow, 1 pt milk, 1 gill rose water, 1 lb flour, mixed with 6 ozs corn starch, and 1¼ oz baking powder, and sifted. Cream the butter and sugar, add the lemon, the mace, and the beaten yolks, and work all well together till very smooth. Mix in the whites, one-third at a time, then the milk, and the rose water, and lastly, by degrees, the flour; beat well and quickly, till very light, then pour into jelly-cake pans, well buttered, to the depth of half an inch, and bake in a quick oven, to a light brown.

SILVER CAKE.

1¼ lb butter, ½ lb sugar, 1 pint egg whites, 1½ lb flour, 12 drops of rose-flower water, and 1 glass of sherry; cream the butter and sugar, and thoroughly beat with them the pint of whites, adding a few at the time; having beaten these very light, put in the rose water and stir the flour in lightly; put this into a buttered and prepared tin, and bake carefully. This cake is usually iced and ornamented in white, but it is very good indeed without icing.

BAKING HEAT.

Bread, rolls, buns, scones, tea biscuits, drop cakes, fancy cakes, New Years cakes, muffins, puff-paste, etc., needs a hot oven, or better, 450° Fahrenheit.

An expert can tell the heat of his oven by simply looking or touching the handle of the oven door, but the more common test is by throwing a little corn meal or flour in the centre of the oven, if the flour smokes before you can count 10 the oven is too hot, if it smokes at 10, the oven has the proper heat for the above goods.

As soon as these goods are baked and the heat reduced to 400° Fahrenheit the oven is ready to bake the following cakes:

Cream puffs, sugar cakes, queen cakes, rock cakes, jumbles, lady fingers, rough and ready, jelly rolls, etc.; after these cakes are baked the heat will be reduced to 350° Fahrh. and just right to bake wine cakes, cup cakes, sugar cakes, ginger nuts, and snaps, pies, ginger bread, spice cakes, madeira cakes, etc. Now your oven is ready to bake large cakes, such as raisin, currant, pound, citron, bride, white, marble cakes, and macaroons, etc.

After all these cakes are baked we have got the proper heat for: Wedding cakes, kisses, anise, drops, Auflauf, Windmassen, Zwiebackrösten, Zimmetstangen, etc.

Miscellaneous Recipes

WITH INSTRUCTIONS.

FRITTERS.

1½ lb flour, 1½ qt milk, 10 eggs, ½ oz soda, ½ oz salt.

Let the milk come to a boil, stir in the flour, remove it from the fire and mix in the eggs, also the dissolved soda and salt; then drop them in pieces the size ot a walnut into hot grease and bake like crullers or doughnuts.

APPLE FRITTERS.

Peel carefully and slice your apples, soak them a little in a mixture of powdered sugar, lemon juice and brandy. Then dip them in the following batter, fry them in hot lard and dust with sugar.

BATTER.

1 lb flour, 2 eggs, ½ pt salad oil, little salt and milk enough to make a thick batter; almost any kind of fruit can be used in place of apples.

CRUMPETS.

Make a thin batter out of 2 lbs flour, 1½ oz compressed yeast, 1 oz salt and 2½ qts milk at 100° Fahr., let it stand one hour and give it a good beat up, let stand another hour, and it will be ready to bake; then have your rings and hot plate greased, set the rings onto the hot plate and fill and level them with the bowl knife, as soon as they are baked on one side turn them over, ring and all. Bake to a nice yellow color (rings must be ½ inch in height).

BUTTER CAKES.

4 lbs flour, 4 oz butter, 4 oz sugar, 1 oz soda, 2 oz cream of tartar, and milk enough to make a nice working dough; roll it out to ½ inch thickness, cut out with tea biscuit cutter, dock and bake on hot plate by turning them over.

SAUSAGE ROLLS.

Roll pie paste ⅛ inch thick and cut 3 inches square, put a little sausage meat in centre lenghtways, form a roll, wash with eggs and cut them 2 or 3 times slantways; bake in medium oven.

WHITE FRUIT CAKE.

1 lb powdered sugar, ½ lb butter, ½ pt milk, 6 whites of egg, ¾ lb flour, mixed with 2 teaspoonfuls baking powder, 1 lb raisins, seeded and chopped, ½ lb figs, chopped, ½ lb dates, chopped, ½ lb blanched almonds, chopped, ¼ lb citron, cut fine.

MOONLIGHT CAKE.

1 lb butter, 1¼ lb sugar, ½ pt milk, ¼ oz soda, 20 whites of egg, 1 lb 2 oz flour, ¼ lb corn starch, ¾ oz cream of tartar, 1 tablespoonful maraschino or 1 tablespoonful extract of almond, 1 tablespoonful vanilla sugar. Cream the butter and sugar; dissolve the soda in the milk, and beat it in. Whip the whites till they stiffen no longer, and gently stir them in. Mix the flour, corn starch and cream of tartar thoroughly, and sift it twice. Work all well together, adding the flavoring, and bake, in pans lined with buttered paper, in a moderate oven. The tutti frutti icing suits this well. The yolks will serve for sponge, gold, sunshine, pound, eclair, cream puff, and many other cakes, in which they alone are used. Serve on the same dish with any of the rich, yellow cakes, in alternate slices. Both in name and quality this is a worthy mate for the sunshine cake.

BUTTER CAKES.

Make a nice dough out of 2 lbs flour, ½ oz soda, 1 oz cream of tartar, little salt and milk to suit, roll out ½ inch thick and 3 inches diameter, and bake on hot plate by turning them over.

JOHNNY CAKE.

1 qt milk, 3 eggs, ½ oz soda, ¼ lb flour, little corn meal and salt. Bake in greased square tins.

BUCKWHEAT CAKES.

1 qt warm water, 1 oz compressed yeast, and buckwheat flour enough to make a thin batter; let it rise, add ½ oz soda, dissolved, and fry or bake.

BATH BUNS.

2 lbs flour, 1 lb butter, 20 yolks, 2½ oz compressed yeast, and warm milk enough to make a nice sponge; when ready work in 1 lb of coarse sugar, let lay a little, then break into 2 oz pieces and set on greased tins rather rough, in shape of rocks; then wash them with eggs, let them prove a little, and bake in hot oven.

SUNSHINE CAKE.

1½ lb sugar, ¾ lb butter, 1 pt yolks of egg, strained and beaten, 1 pt rich milk, ¼ oz soda, juice and grated rind of 1 lemon, 1½ lb of flour, mixed with ¼ lb rice flour, and ½ oz cream of tartar. Rub the sugar and butter to a fine cream, stir the yolks in, one-third at a time, next the milk and soda, then the lemon and the flour, and work quickly to a light, smooth dough. Bake in a Turk's-head mould like that used for angel cake. Ice with lemon icing.

ELECTION CAKE.

½ lb butter, ½ lb lard, 1 pt milk, 1 pt potato yeast, 2 lb flour, 1 lb sugar, 1 lb raisins, seeded, ½ lb citron, chopped, 1 teaspoonful cinnamon, ½ teaspoonful mace, 2 whites of egg, well whipped. Stir the butter, lard, milk, yeast and flour to a thick batter; let stand till very light, then add the sugar, fruit, spices and the whites, mix well, let rise again, and bake, in buttered pans, in a moderate oven.

NOTE.

In making up goods always get the ingredients ready. Before beginning the preparatory beating, etc., see that the cake-tins, pans, or baking-tins, are ready; currants, etc., washed, picked and weighed; peel cut; flour, butter, sugar, eggs, all weighed; and then the mind will be left clear to work out the necessary formula and directions. Also be sure and watch the process in every stage; be most careful about small details, such as the flavoring, baking, sending up or displaying; and above all, beware of dirty pans or cooking utensils, and grit in the fruit.

COMPOSITION CAKE.

20 eggs, 2 lbs sugar, 2 lbs butter, 4 lbs flour, 2 lbs currants, 3 lbs sultanas, 1 lb peel, ½ oz cream of tartar, ¼ oz soda. Cream the butter and sugar and mix as usual, place in 1 or 2 square tins, with edges about 3 inches deep, chopped almonds thickly sprinkled on top. This cake must be baked in a cool oven, and if baked in one piece will take two hours or more. The tins must be prepared with white stiff paper. It is usual in lieu of square pound cake tins to cut pieces of wood of the required height, and fasten them on a flat baking-tin, prop them up with pieces of brick.

BATTER FOR CASE FRYERS.

Mix 1 lb flour, 9 yolks, ½ gill sweet oil, little salt and flavor, and milk enough to make a thick batter; put the iron in the hot grease before dipping.

WHITE FRUIT CAKE.

1½ lbs sugar, 1 lb white butter, 1 pt whites of eggs, almond and lemon flavor, 1 gill kirschwasser, 1½ lbs flour sifted together with ½ oz baking powder, ¾ lb almonds, blanched and shredded, 1 lb candied citron, thinly cut; 1½ lbs sultana raisins. Cream the sugar and butter, then work in the eggs gradually, add the flavoring and kirschwasser, then mix in the flour lightly and afterwards the fruit. Bake in paper-lined pads or molds in a slow oven for about 1½ hours. When done ice over with icing flavored with maraschino or kirschwasser.

SILVER CAKE.

Cream 1 lb sugar and 7 oz butter, then add the whites of 16 eggs whipped to a stiff snow, after which stir in gradually 1 lb of sifted flour, orange flavor; pour the mixture into square pans and bake at once in a quick oven.

TUTTI FRUTTI CAKE.

Take a pound cake mixture and bake it in pans to suit your trade, then take a quantity of French fruit glacè assorted, such as angelique, apricots, cherries, almonds and figs; chop them fine, mix them with water icing and spread over the top of your cakes.

PUMPKIN PIE.

Peel and cut the pumpkin in squares; boil soft in some water and rub through a sieve. Now take 8 lbs of the fine pumpkin, 10 qts milk, ½ lb corn starch, 2 lbs sugar, little salt, molasses and spices. A small piece of butter in each pie before baking improves them very much.

RAISIN CAKE, VERY CHEAP.

4½ lbs sugar, 2½ lbs butter and lard, 16 eggs, a little yolkaline, 2 qts milk, 8 lbs flour, 1 oz soda, 2 oz cream of tartar, lemon flavor, very little rubbing.

JAPANESE CAKE.

2 lbs powdered sugar, 2 lbs flour, ½ lb cracked almonds, a little red color, 1 oz ammonia; just enough egg whites to make a dough stiff enough to roll out; roll very thin, cut with oblong cutter; very cool oven; after baking, and while the cakes are still hot, wash them over with thick sugar water, and you will have a fine cake.

MERINGUE PIE.

Bake a round piece of puff paste about the size of an ordinary dinner plate, and ¼ of an inch thick when baked. Spread the surface of it over with red currant jelly, raspberry jam, apricot, peach, or any other desirable marmalade. Then cover this with the meringue mass, neatly and smoothly spread on with palette knife. Then by means of a bag, or paper cornet, filled with the same meringue mass, ornament it to suit your fancy; after which sift it lightly over with some of the finest powdered sugar, and bake it to a very light fawn color, in a cool and moderate oven.

BRANDY SNAPS.

Take 1 lb butter, ½ lb sugar, 2 oz powdered cinnamon, 1 qt molasses, 7 lbs flour and 1 gill brandy. Melt the butter and molasses together; add the sugar and cinnamon; then work in the flour and brandy, to form a stiffish dough. Lay out this mixture on buttered tins, or paper, at a little distance apart and bake in a slow oven.

COMMON JELLY-ROLL SPONGE.

7¼ lbs sugar, 40 eggs, 2 qts warm water, 10 lbs flour, 2 oz baking powder; beat eggs and sugar together; beat the warm water in gradually; mix the baking powder with the flour; then mix all together; spread on paper, bake it, wet paper, spread your jelly and roll it up.

COMMON CRULLER.

4 lbs white C sugar, 1¾ lbs cottolene, 4½ qts water, 1 teaspoonful yolkaline, 4 oz soda, 4 oz cream of tartar, 17 lbs flour, ½ oz hartshorn, vanilla flavor.

WATERBURY CAKE.

4 lbs powdered sugar, 2 lbs good butter, 20 eggs, 2 qts sweet milk, 1 oz soda, 2 oz cream of tartar, 1 lb corn starch, 4 lbs cake flour, a little mace, vanilla and lemon flavor, orange

icing; rub up sugar and butter and then add eggs. Mix milk, corn starch and soda, and add to butter and eggs. Add flour, and cream of tartar last. Bake in round or long pans, in a medium oven.

IMPERIAL CAKE.

3 lbs butter, 2¾ lbs sugar, 4½ lbs prepared flour; (see 77, Part I), 30 eggs, essence of almond; cream up the same as other cakes, then mix in the flour, with a little milk if required; put out half the mixture into a wooden frame, then lay over the following mixture. Lay the remainder of the batter over the top, spread out evenly and give the tin a few smart knocks to force the batter between the fruit—see next recipe—and make it all adhere together, and bake in a moderate oven. When done, ice over with white fondant icing. Take care not to cook too much, or the cake will not look so well.

FILLING FOR IMPERIAL CAKE.

1½ lbs currants, 1 lb sultanas, 1 lb glacé cherries, 1 lb mixed peel, 2 eggs, essence of mixed spice; chop up the peel very fine, and see that your fruit is thoroughly well cleaned and picked. Then mix all together, dry, break in the eggs, and rub well together. Lay over the cake as before directed. one lb of ground almonds will be found an improvement, but in that case you will have to use two more eggs.

SULTANA CAKE.

2 lbs butter, 2½ lbs sugar, 3½ lbs flour, 4 lbs sultanas, ¾ oz baking powder, 18 eggs, essence of lemon, milk; sieve the baking powder well with the flour upon the board. Cream up the butter and sugar, add the eggs, mix in the fruit and flour, and make into a nice batter, not too soft, with milk. Bake in a papered frame in a moderate oven.

WHITE CAKE.

Take 1 lb pulverized sugar, ½ lb butter; rub them together to a light cream; then stir into it ½ pt of milk; then the whites of 8 eggs, whisked to a stiff, staunch snow, and beat till smooth. Mix and sift together 1 lb flour, 4 oz corn starch and 2 teaspoonfuls of baking powder. Now sift this into the mixture, stirring all the time; add the juice of 2 lemons, and beat all till smooth and light. Bake in buttered pans in a quick oven.

SUGAR CAKES.

5 lbs sugar, 3 lbs lard, 10 eggs, 2 qts sour milk, ¼ oz soda, 2 oz ammonia, 12 lbs flour, any flavor you wish, lemon or wintergreen preferable. Top with sugar. This is a good jumble, and lady finger, also

DROP CAKE.

13 or 14 lbs flour, 6 lbs sugar, 3 lbs butter, 18 eggs, 3 qts sour milk, ½ oz soda, 3 oz ammonia. These are like hand-made goods, and will not keep.

ROUGH and READY'S.

Same as above, only leave out the soda and ammonia, and put 6 oz cream tartar in flour, 3 oz soda in water; in place of milk use water.

VANILLA BAR.

15 eggs, 2 lbs lard, 1 pt sour milk, 1 oz soda, ½ oz vanilla, 3½ lbs brown sugar, 6 lbs flour. Run on apron backward.

CRUMB CAKES.

6 lbs sugar, 6 lbs crumbs, 2 qts molasses, 6 oz soda, 12 lbs flour, 15 eggs, 3 lbs lard. Allspice or cinnamon. Can top with brown or yellow sugar.

CALF'S FOOT JELLY.

Boil 4 calf's feet in 1 gal of water for five or six hours, gently. When the water is reduced to one-half, strain the liquor through a fine hair sieve into an earthen basin and set aside to cool. Next day remove all the fat from its surface and wipe the jelly quite clean. Place in a large stewpan or basin, 1 lb of pulverized sugar, the juice of 4 lemons, and the thin yellow rinds of 2, and the whites and shells of 10 eggs. Whisk these ingredients well together for a few minutes until thoroughly mixed ; then add the jelly-stock, broken into pieces, and set the basin on the fire and continue the whisking or stirring until it boils ; then add one pint of sherry wine, and remove the basin from the fire and allow it to stand for about five minutes to settle ; then filter it through a flannel jelly-bag hung before the fire, or in some other warm situation. If not quite clear when it first runs through, return it to the bag. When it runs perfectly clear and transparent, it may be poured into moulds, or glasses, which should be quite filled with it. For flavor you may use champagne, maraschino, kirsh, or any desired fruit juice.

PUFF TARTS.

Fill the corn starch puff mixture into patty pans, lined or laid out with puff paste; bake in moderate heat, ice wirh vanilla icing, and strew cocoanut on top while hot; then fill with vanilla cream; it is not advisable to make this most delicious tart unless you have a cream filler in your possession.

METROPOLITAN TARTLETS.

Bake tart shells of puff paste, fill them with vanilla cream, and dress a meringue star border around the edge; dust powdered sugar on top, and brown them off in the oven.

NOUGATINES.

Take stale pound cake and cut into pieces ½ inch wide, ½ inch high, and 2 inches long. Ice top and sides with Fondant icing of different colors to make a display. Some of them may be iced with chocolate icing, and on others you may sprinkle cocoanut on top.

NEGRO NOUGATINES.

are made the same as above, only stale ginger-bread is used in place of pound cakes. Ice with chocolate icing.

COCOANUT MACAROONS.

Add to a meringue mixture some shredded cocoanut mixed with the sugar, say pound to pound; lay out the same as macaroons and bake cool.

METROPOLITAN MERINGUES.

Spread a meringue mixture, 1½ inches thick on a sponge cake strip 5 inches wide. Smooth over the top in a half circle shape, dust with sugar, and brown them off in the oven; then ice the entire length with a thin coat of boiled chocolate icing, and cut in slices 1½ inches wide; to insure a clean cut the knife must be dipped in water; desiccated cocoanut may be used in place of the chocolate icing, or they may be left plain and ornamented with jelly or colored icing.

ELDORADOS.

Cut rings with doughnut cutter out of puff paste ⅛ inch thick; wash them over with water, and dip them in a mixture of coarse sugar and chopped almonds; bake hot, and stick two together by spreading jam on the bottoms.

MERINGUE TARTS.

Line some patty pans with pie paste and place a little jam in each, after they are baked decorate them with meringue, dust a little sugar on top, and brown them off in the oven.

CREAM ROLLS.

Wind a thin strip of puff paste around large conical tin tubes, wash them with eggs, roll in granulated sugar, bake hot, and fill with creams or meringues.

JUMBLES.

Cocoanut jumbles, cinnamon jumbles, almond jumbles, fine jumbles, all to be laid out with patent jumble apparatus. It is the only tool where jumbles, kisses, French cruliers, etc., etc., can be made uniform, seamless and perfect.

GOLDEN ROD CAKE.

This mixture is worked the same as for wine cake, and is baked in either small sponge cake or golden rod cake pans.

VANILLA CREAM.

Fresh milk and a clean kettle are the principal points in making vanilla custard cream. Place the milk on the stove and make a medium paste of the ingredients. As soon as the milk comes to a boil, stir in the paste quickly with a wire beater and take the kettle from the stove when the cream commences to thicken, which takes about half a minute; last stir under the flavor and it is ready for use. Lemon cream is made the same way, only water is used in place of milk. There are other ways of making these creams, but are not desirable.

PARISIANS.

Break out like ginger nuts, wash them with egg and dip them in coarse sugar, all to be done quick; let them stand half an hour in steam box and bake in a very hot oven.

ROUGH AND READY.

Break out the same as ginger nuts, flatten them, wash with eggs, dip in granulated sugar and place them on pans; mark them with scraper crossways. Bake hot.

HEART CAKES.

To be baked in heart-shaped pans, and sprinkle a few currants on top. Bake hot.

COCOANUT CAKES.

Use fresh grated cocoanut and stamp with rock cake stamp.

SPRINGERLY.

To be rubbed for one hour and pressed into moulds; let them dry for three hours on dusted pans and bake cool.

WINE SNAPS, BRANDY SNAPS AND BUTTER SCOTCH CAKES.

Are baked in medium oven. Plenty of room must be given, as they spread out considerably; they are rolled on turned sticks 6 inches long and 1 inch diameter as soon as they come from the oven.

OTHELLOS.

Beat up a genuine sponge cake mixture of 1 lb sugar, 10 eggs (whites to be beaten up separately), and 1 lb flour. Lay them out on paper in high drops size of a walnut and bake in a hot oven. After it is baked cut a little hole in the bottom of the cakes, fill this hole with vanilla cream, and stick two together, that is, bottom to bottom, so it forms a regular ball. Ice these balls with chocolate icing and put a few dots of white icing on top to make a display. Some of this cake may be iced with pink or white icing and suitable dots.

CREAM ROLLS.

Cut long strips about 1 inch wide and 12 inches long, wind them around turned sticks, lap over a little, wash with water and roll them in granulated sugar. Bake well, then remove the sticks and fill the rolls with either meringues, whipped cream or vanilla cream, so as to look out at both ends. This can be done nicely with a cream cake filler.

PATTY SHELLS.

Cut out of puff paste the size of sugar cakes, say 2 dozen, then cut a 1-inch hole into 1 dozen and wash the other dozen with water. Place the ones with the hole on top of the others, wash them with eggs (top only) and bake hot. These shells may be filled with different kinds of jellies, jams, creams, meringues, etc. Another way of making patty shells is to cut them $\frac{1}{4}$ inch thick without doubling them and cut the centre with 1-inch cutter almost through, leaving the piece in its place. Wash over with eggs, bake hot and push down the centre piece to make room for the fillings.

VANILLA SLICES.

Take a sheet of puff paste and roll down to ¾ of an inch, cut off slips 4 inches wide and then cut up into pieces ½ inch wide. Set them on pans the cut side up and bake. Instead of rising they will flow out wide. Bake to a very pale color.

TURNOVERS.

May be cut in squares, ovals or rounds, roll them a little thinner in centre, fill with jam, turn over, wash with egg and bake hot.

PATTIES OR TARTS.

Tarts are usually made by lining small patty pans with puff paste rolled out thin, and filling them with any kind of jam or stewed fruits, such as cranberries, strawberries, cherries, apricots, peaches, etc.

NELSON CAKES.

Roll out some puff paste ¼ inch thick, strew over the top a mixture of sugar, currants and spices, cover with another layer of paste, fasten the edges together and bake in moderate heat. Ice with vanilla icing and cut into penny oblongs.

WHITE SQUARES.

Bake a sheet of lady cake dough ½ inch thick; cut the sheet in two equal parts, spread vanilla cream on one and place the other half upside down on top of the cream. Ice with vanilla icing and cut into squares.

ORANGE SQUARES

Are made of sponge cake, only more yolks, and yolkaline is used to get that orange color. A slice of an orange is laid on top of the square. Jelly squares and diamonds are made as above, the filling being the difference. The latter are cut in diamond shape. All the squares and diamonds can be made without any filling by baking the sheets 1¼ inches thick, but the sides must be iced the same as the top.

TRILBY SQUARES.

Cut oblongs 1½ by 4 inches out of a thin sheet of sponge cake, dress large star meringue dots around the edge, dust sugar on top and brown them off in the oven; then fill the centres with different kinds of jellies, jams or creams,

JENNY LINDS.

Spread jelly into a thin sponge sheet and cut it into strips 3 inches wide, then fill a meringue mixture in a jumble bag with either star or plain tube; lay out 5 rows on top of the sponge strips lengthways, then 4 on top of 5 and 3 on top of the 4. Continue in this manner until you have it tapered to an edge and 2 inches high. Sift sugar on top, brown them off in the oven and cut into pieces 1½ inches wide. The knife must be dipped in water to insure a clean cut.

YPSILANTIES.

Bake a sponge sheet and spread jelly on top, then the almond iceberg mixture on top of the jelly about 1 inch thick. Dust sugar on top and brown off in the oven. Cut them in oblongs, the knife to be dipped in water.

STRAWBERRY SHORT CAKE.

Bake round layers of either sponge cake, wine cake or a rich biscuit dough. Ice the layers with water icing and place the picked strawberries in circles all over the icing. Dust plenty of sugar on top of the strawberries and place the layers on top of each other.

COCOANUT TARTS.

Line some patty pans with sweet pastry dough, place a little jam in each; after baked fill them with meringue, strew desiccated cocoanut on top and brown them in the oven.

NAPOLEONS.

Bake two sheets of puff paste well done, spread vanilla cream over one, and place the other sheet on top of the cream, upside down; ice with vanilla icing and cut in five-cent oblongs. In many bakeries they use three layers in place of two.

NEAPOLITAN CAKE.

Make a sponge cake mixture, divide it into four parts, leave one part plain, and color the others, one pink, one yellow, one chocolate, bake in sheets 1 inch thick, after baking put the four layers together with jelly and cocoanut, ice the cake pink and white in strips, and mark the cake with the pallet knife cross ways.

CRUMB CAKE.

Lay out the same as gingernuts and place a raisin on top.

BOLIVARS.

Roll out the same as sugar cakes and cut out with large rosette cutter.

FRENCH GINGER NUTS.

Lay out the same same as gingernut, wash over with eggs and dip in coarse sugar; a little red icing may be placed in the centre.

RICE BUNS.

Lay out the same as gingernut, wash over with egg, dip in coarse sugar and bake hot.

CLAREMONT BUNS.

As above, up end them on pans, wash with egg and dip in granulated sugar; bake hot.

CODRINGTON BUNS.

Lay out the same as drop cake and place a slice of citron on top.

COLLET BUNS.

Lay out the same as gingernut, up end them, wash over with egg dipped in granulated sugar and place a slice of citron on top

CREDITION BUNS.

As above, cocoanut on top.

ALMOND JUMBLES.

To be dipped in a mixture of sugar and chopped almond.

AUFLAUF.

To be beat up, cut out $\frac{1}{4}$ inch thick, let dry two hours, bake cool, ice and ornament.

SWEET PASTRY DOUGH.

This dough is generally used for lining patty pans, also for bottoms of meringue, macaroon slices and tarts. Mix all the ingredients at one time. 1 lb butter, $\frac{1}{2}$ lb of sugar, 2 eggs, $\frac{1}{4}$ pt of water, $\frac{1}{6}$ oz of ammonia, 2 lbs flour.

MACAROON SLICES.

Spread the following mixture on a thin sheet of sweet pastry dough, $\frac{1}{4}$ inch thick, 1 lb almond paste, $1\frac{1}{2}$ lbs of sugar, 6 whites, 2 ozs flour, strew chopped almonds on top, bake in moderate heat and cut in penny oblongs when cool.

FILLED MACAROON SLICES.

Any kind of jam may be spread over the sheet and then the above mixture on top of jam. Rest as above.

NOTE.

Pure or imitation jellies can only be used for filling cakes after they are baked. Cakes requiring filling before baking must be done with jams or marmalades.

Jellies are made of fruit juices, and will melt when heated. It will then soak into the cake and there will be nothing left of it but the empty space.

Jams are made of fruit meats, and contain body enough so the heat can't effect it.

ALMOND TARTS.

Line the patty pans with sweet pastry dough and place a little in each, then fill them with the following mixture: 1 lb almond paste, 1½ lb of sugar, 8 whites; dust a little sugar on top and place a thin narrow strip of dough across the top; moderate oven.

CONGRESS TARTS.

Beat a sponge mixture of 1 lb sugar, 10 eggs, ¼ lb chopped almonds and 14 ozs flour; fill the mixture in patty pans lined with sweet pastry dough; bake in medium oven, and ice them with vanilla icing while hot.

BUTTERCUPS.

Place or spread the following mixture between two sheets of puff paste. Mix ¼ lb almond paste, ½ lb sugar, 2 ozs flour and yolks enough to make a medium dough; wash over with eggs, and strew granulated sugar on top; cut into 1½ inch squares, and bake in moderate heat.

MERINGUE SHELLS.

Beat 20 whites to a stiff snow, add 2 ozs XXXX sugar, and beat again to a very stiff snow; boil in between time, 1½ lb of sugar and ½ pt water to 244° Fahrenheit; then add the boiling sugar in a long gentle stream to the snow; continue to beat while an assistant pours in the sugar. Lay out at once in large drops on a broad covered with a wet paper; bake cool; then take the inside out with a teaspoon, and dry the shells a little more in the oven; now fill them with whipped cream, and stick two together to form a ball. A cold meringue mixture may be used in place of the warm.

COCOANUT DROPS.

Beat a sponge mixture of 1 lb sugar, 9 eggs, 1 lb flour; lay them out like drop cake, strew desiccated cocoanut on top, and bake hot.

SCHILLER LOCKS.

Wind a thin strip of puff paste around large conical tin tubes about the same as for cream rolls, wash with egg and roll in granulated sugar; bake hot and fill with whipped cream.

PRESIDENT CAKES.

3 lbs sugar, 1½ lb butter, 5 lbs flour, 2½ ozs ammonia, 1 pt milk, 8 eggs; cut out with sugar cake cutter, wash over with egg and bake hot.

FRENCH CRULLERS.

1 lb butter, ¼ lb sugar, 1 qt water, 2 lbs flour, 30 eggs. This mixture is worked the same as cream puffs, and is laid out the same as jumbles, on greased papers cut to the size of the cruller pot; the paper is then turned upside down and placed in the boiling grease; in less than half a minute the paper can be removed, leaving the cakes in the grease, ready to bake them as crullers to a nice yellow color. Ice with vanilla icing. The patent jumble apparatus is the most perfect tool for making French crullers; it makes them seamless and uniform, no danger of coming apart.

ROCK CAKES.

Mix 2 lbs sugar, 1¼ lb butter, 1 oz ammonia, 1 pt milk, 7 eggs, 4 lbs flour, 1 lb currants, the same as for sugar cakes. Break them like gingernuts; up end them on pans, stamp with rock cake stamp, and bake in moderate heat. That little rock cake stamp is a great time and labor saver; it also makes the cakes all alike, uniform, and prevents burnt edges; it does away with the fork, and is a marvel to any bakery.

BANBURY FILLING.

1 lb powdered stale cakes, 1 lb currants, ¼ lb sultanas, ¼ lb chopped citron, 6 eggs, 1 oz spice, ⅛ pt of rum. Mix and keep in a stone jar for future use.

BANBURY CAKES.

Cut puff paste ⅛ inch thick into squares 4 inches in diameter; wash them with water and place some Banbury filling the size of a walnut right in the centre and turn them over; smooth out with rolling pin; wash them with water; dip in granulated sugar, and bake in medium oven.

MACAROON RINGS.

Mix 1 lb almond paste, 1½ lb sugar, ¼ lb flour, with whites to a medium dough; lay out with patent jumble apparatus, and bake in moderate heat.

WASHINGTON SLICES.

1 lb sugar, 1 lb butter, 9 eggs, 1 oz ammonia, 2¼ lbs flour, roll the dough ¼ inch thick, then roll up like jelly roll, cut them in three equal lengths, put on a flat cake pan, wash with eggs, sprinkle some chopped almond on top, bake hot, ice them with water icing, and cut in diamond shape. Cream the mixture very light.

SPRUNGFEDERN (COILED SPRING CAKE).

Mix 1½ lb flour, 6 ozs sugar and 1 pt milk, in a high narrow basin, add 10 beaten eggs, and mix thoroughly. Then place the iron in shape of a coiled spring into the hot cruller grease for a little while; then commence to bake by dipping the hot iron almost to the edge in the mixture and back again in the hot grease; bake them to a nice yellow color; hit the iron a little on a piece of wood, and the cake falls off, in this way continue until done; then turn them upside down and dust a mixture of sugar and cinnamon on top.

CHOCOLATE BAISEES.

Stir 2 lbs sugar, ¼ lb grated cocoa and 6 whites on stove until the chocolate is dissolved and well incorporated, lay them out like sponge biscuit or finger shape, let them dry for 3 hours add bake cool; should be 1 inch high when baked. (Dusted pans.)

COCOANUT KISSES.

Run a meringue mixture through patent jumble apparatus, strew desiccated cocoanut on top and bake cool.

ALMOND WAFERS.

Spread thin on wafer paper the following mixture: 1 lb almond paste, 1 lb sugar, 1 oz flour, 9 whites; cut them in penny oblongs and bake on pans; bend them in the shape of half circles while hot.

ALMOND ICEBERGS.

Brown ½ lb blanched and shred almonds in the oven; when cold add them to a well-beaten meringue mixture; lay out with spoon in large high drops, rather rough; to make them look like icebergs, dust sugar on top and bake cool.

SPRINGERLE.

Beat up well 2 lbs powdered sugar with 9 eggs; (if large, use only 8 eggs); stir about ½ hour, add the grated rind of 2 lemons, and, if possible, a teaspoonful of Kirschwasser. Mix light with 2 lbs best patent flour (strong white Winter patent or half Spring and half Winter wheat flour). Let the dough rest for a while, covered up. Roll out a piece of it ½ inch thick, the size of your mould, and press it well into the mould, which is first slightly dusted. Cut them apart with a long, sharp knife, and set on smooth boards which have been sprinkled with anise seeds. Set them away a few hours to dry, then put them from the board upon slightly buttered, heavy cookie tins, and bake in moderate heat.

VELVET CAKE.

1 lb sugar, ½ lb butter, 6 eggs, yolks and whites separated, 1 gill double cream, 1 teaspoonful rose water, ½ teaspoonful orange-flower water, ½ oz shelled bitter almonds, blanched and pounded fine, 1 lb flour, mixed with 1½ teaspoonfuls baking powder. Cream the sugar and butter, beat in the yolks, previously whipped very thick, then the cream, the flavoring, and almond paste, and beat lightly till smooth. Add gradually the flour, stirring well, and the whites whisked to a snow. Pour into square, shallow pans, lined with buttered paper, and bake in a moderate oven. If skillfully made, this is a dainty and excellent cake, as soft to the taste as velvet to the touch.

SILVER CAKE AND WHITE LAYER.

1 lb butter, 1½ lb powdered sugar; cream together. Add ½ pt egg whites slowly and ½ pt iciline, then ½ pt milk. Last, 2 lbs cake flour with 1¼ oz baking powder.

PHILADELPHIA POUND CAKE.

14 lbs sugar, 6 lbs butter, 3 lbs of lard, rub well. Then slowly, a few at a time, 2 qts of eggs, ½ lb egg nutrine dissolved in 1 qt warm water and 1 qt cold milk added; 16 lbs cake flour sifted together with 1¾ oz cream tartar. Flavor ¾ oz mace.

SPONGE LAYER AND JELLY ROLL.

6 qts egg yolks, 1 lb egg nutrine dissolved in 1 gal of warm water, 40 lbs sugar. Run the mixer until beaten up light. Add 6 ozs soda dissolved in 10 qts of milk, 2 ozs oil of lemon, sift 12 ozs cream tartar with 40 lbs cake flour. Hot oven.

SPONGE LAYER AND JELLY ROLL
(Without Beating).

24 lbs sugar, 4 qts egg yolks, 2 qts nutrine, 2 ozs oil of lemon, 12 qts milk, 3 lbs baking powder, 36 lbs flour. Mix in the bowl. Hot oven.

COCOANUT, CITRON AND ALMOND CAKES.

This mixture is worked and laid out the same as drop cake. 1½ lb sugar, 1 lb butter, 15 eggs, 2¼ lbs flour, ⅛ pt milk, ½ oz soda, 1 oz cream tartar; strew desiccated cocoanut on some, chopped almonds on others; place a small slice of citron on the balance; bake in medium oven.

SNOW BALLS.

1 lb XXXX sugar, 1½ lb flour, ½ oz cream tartar, 1 qt whites; beat the whites and mix carefully. Lay them out like drop cake on paper and bake in cool oven, then stick two together with icing to form a ball. Ice these balls with fondant icing and roll them in grated or desiccated cocoanut.

FRITTERS.

1½ lb flour, 1½ qt milk, 10 eggs, ½ oz soda, ½ oz salt. Let the milk come to a boil, stir in the flour, remove it from the fire and mix in the eggs, also the dissolved sugar and salt; then drop them in pieces the size of a walnut.

SCOTCH SCONES.

4 lbs flour, ½ lb sugar, ½ lb butter, 1½ oz soda, 2⅔ ozs cream tartar, 1 qt milk. Rub the butter in the flour and then mix the whole; this dough must be rubbed for at least five minutes, then weigh in ¾ lb pieces, round them up and roll out ½ inch thick; cut them with clean scraper, crossways into quarters, place them on a baking pan the same way as they were cut, leaving ½ inch space between the cut edges of the quarters; dock them and place them in steam box for ½ hour, then wash (top only) with egg very carefully, taking care that the egg will not run over the cut edge, as egg binds, and would stop them from rising; bake in very hot oven. The beauty of scones lies in the white cut side and the cherry-colored top. It is to be understood that the mixing, rubbing and panning must be done as fast as possible, so the cream tartar wont get time to lose its strength. Scotch scones is the finest biscuit that possibly can be made.

CREAM PIE A LA MERINGUE.

Let 2 qts milk come to a boil; beat together 8 yolks, ½ lb sugar and 4 ozs corn starch, and stir it into the boiling milk or water and continue to stir until it thickens. Fill the pies with this mixture and bake without a top crust. When done make a meringue of 8 whites and ornament the tops. Dust them with powdered sugar and brown them off in the oven.

LEMON CREAM.

Boil 1 qt water with ¾ lb sugar and mix 2½ ozs corn starch, 4 yolks, and stir this in the boiling sugar; take it from the fire as soon as it commences to thicken, then mix in skin and juice of 2 lemons and 1 oz butter.

ZEPHYR CAKE.

1 lb sugar, ¼ lb butter, ¾ lb flour, ½ oz baking powder, 15 whites. To be baked in large pans same as pound cake.

DIGESTIVE CAKES.

1½ lb of sugar, ¼ lb butter, 1¼ lb flour, ¾ pt yolks, ¾ pt whites (to be rubbed up). Whites to be beat separate, baked in large pan, sold by the pound.

LEOPARD CAKE.

2 lbs sugar, 1 lb butter, 4 lbs flour, 4 ozs baking powder, ½ pt yolks, ½ pt whites, ¼ pt milk. To be rubbed up. Whites to be beat separate. ⅓ part of the dough to be colored with chocolate. First put a thin layer of the white all over the bottom of the pan, then place the chocolate mixture on top in drops, and put the balance of the white mixture on top of chocolate. Level off the top and bake the same as pound cake.

SUNSHINE CAKE.

1⅓ lb sugar, 1 lb flour, ½ oz baking powder, 1 pt yolks, 1 pt whites. Cream the yolks and sugar, and beat the whites to a stiff snow. Now mix the whole very light, and bake in angel cake pans—cool oven.

DAIRY CAKES.

1½ lb sugar, ½ lb butter, 2½ lbs flour, ⅓ oz soda, ⅔ oz cream tartar, ¾ pt milk, ¾ pt eggs. Beat eggs and sugar for 10 minutes, then beat under the soft butter; now stir in the milk and add all the other ingredients; mix very light; bake the same as pound cake; 1½ inch thick, then ice with fondant cing and cut into oblong; the tops may be ornamented.

ANGEL CAKES.

1 lb XXXX sugar, ¼ lb flour, 1 oz cream tartar, ¼ lb corn starch, 1 pt whites. Sugar, flour and cream tartar should be mixed and sifted before it is added to the stiff snow; mix very light, and bake in moderate heat. The pans for angel cakes must not be greased, but dip them in water; should be damp when filling. Angel cakes must be turned upside down as soon as they come from the oven; place a match under one side of the pans to let the steam escape. Remove the pans when cold, and ice the cakes with either water, fondant or white of egg icing.

MAGNOLIA CAKE.

1½ lb sugar, 1¼ lb butter, 1 pt egg whites, 1½ lb flour, almond flavor. Bake in diamond shaped pans, ice with vanilla icing and lay French cherries on top.

SILVER CAKE.

Cream 1½ lb sugar, 1 lb butter, add 1 pt egg whites slowly, ¾ pt milk, ¼ oz soda, ½ oz cream tartar, 2 lbs flour, worked the same as wine cake.

BRIDE CAKE.

1 lb butter, 1 lb sugar, 8 eggs, ¼ oz powdered mace, ¼ oz powdered cinnamon, 1 gill cream, 1¼ lb flour, 1½ lb zante currants washed and dried, 4 ozs sultanas, 4 ozs shelled sweet almonds blanched, 3 ozs citron thinly sliced, 3 ozs candied orange peel. Cream the butter and sugar, add the eggs, next the spices, then the cream, and stir well the whole time. Lightly mix the flour and the fruit, and add, one-third at a time. Bake in a round cake pan, in a slow oven, 3 to 4 hours. Ice with hard icing—almond, rose, or vanilla.

CARAMEL CAKE.

¾ lb butter, 1½ lb sugar, 2 lemon rinds grated, ½ teaspoonful powdered mace, 10 eggs, 1 pt milk, 1 gill rose-water, 1 lb flour, 6 ozs corn starch, 1¼ oz baking powder. Rub the butter, sugar, lemon and mace to a thick, smooth cream. Add the eggs, three at a time, then the milk and rose-water, and knead till smooth. Sift the baking powder through the flour and corn starch, mix all together, stir quickly till smooth, and pour into round cake-pans, to the depth of half an inch and bake in a moderate oven. Meanwhile prepare the

FILLING.

6 ozs sugar, 2 eggs, ½ gill caramel, 3 yolks of egg, 1 tablespoonful corn starch, 1 pt milk. Rub the sugar, eggs and caramel to a cream : beat the yolks and corn starch together, and work all together, till smooth, then stir it into the milk and cook, in a farina boiler, to a custard. When cold, spread a layer of it on a sheet of the cake laid upon the first, next a second layer spread upon it, and a third sheet of the cake on the top, which dust with powdered sugar. For some tastes it is much improved by adding to the caramel a good pinch of powdered cinnamon.

POUND CAKE (FOR WHOLESALE).

7 lbs sugar, 3 lbs butter, 1 lb lard, 2½ qts eggs, 1 qt milk, ¼ oz soda, ½ oz cream tartar, 7 lbs flour, a little egg, color mace and vanilla. These recipes may also be used for fruit cakes; it is worked the same way as real pound cake.

CORN STARCH PUFFS.

¼ lb butter, 1 lb corn starch, 3 pts milk, 1 qt eggs. Mix corn starch and butter in ⅓ of the milk, and stir this mixture into the other ⅔ of boiling milk; stir until it becomes stiff, then remove it from the fire; let it get cold enough to work under the eggs, few at a time; lay them out like cream cake, bake in moderate heat and fill with vanilla cream; a cream cake filler is a necessity for this kind of goods.

BERLIN CAKE.

1 lb sugar, 1 lb flour, ¼ lb citron, ½ lb almond paste, ½ pt yolks, ½ pt whites. Rub sugar, yolks and almond paste, then beat the whites to a stiff snow and mix the whole very light. Lay out with bag and star tube in crescent shape, moderate heat, and ice them with orange icing.

RAILROAD CAKES.

1 lb sugar, ½ lb butter, 1 lb flour, 1 pt yolks, 1 pt whites. Work this mixture as above, and spread it on a thin sheet of sweet pastry dough. Bake in medium oven, then dress a meringue netting on top; this is done by running the strips across each other.

MADEIRA CAKE

Are the same as wine cake; put a little powdered sugar on top, also two large thin slices citron.

COCOANUT CAKES.

2 lbs grated cocoanut, 1 lb sugar, 2 ozs butter, ½ lb flour, ⅛ oz soda, ⅓ oz cream tartar, and yolks enough to make a stiff dough; hot oven, lemon flavor. To be stamped with Rock Cake Stamp.

WHITE MOUNTAIN CAKES.

3 lbs sugar, 1½ lb butter, 24 egg whites, 1 qt milk, 1 oz soda, 2 ozs cream tartar, 4 lbs 2 ozs flour, orange flavor. To be baked in layers filled with cream and icing, and cocoanut on top.

LADY FINGERS.

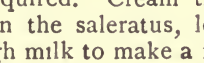
1 lb sugar, 5 eggs, ½ pt milk, ⅓ oz soda, ½ oz cream tartar, 1 lb 6 ozs flour, egg, color and salt. Mix in bowl light.

CIDER CAKE.

½ lb butter, ¾ lb sugar, 1½ lb flour well sifted, 1 pt cider, 1 teaspoonful saleratus powdered. Cream the butter and sugar, mix with the flour, and rub till smooth. Mix the saleratus quickly with the cider, and pour, while foaming, into the dough, beating it as lively as possible. Pour it into square pans, well buttered, and bake, in a brisk oven, an hour or more, according to its thickness. It is to be eaten fresh, at tea time, cut into squares, split and buttered.

FEDERAL CAKE.

1 lb sugar, ¾ lb butter, 4 eggs well beaten, 1 tablespoonful saleratus-water, juice of 1 lemon, 1 lb flour, 2 teaspoonfuls cinnamon, milk as required. Cream the sugar and butter, beat in the eggs, then the saleratus, lemon juice, flour and cinnamon, with enough milk to make a rather stiff dough, and knead till smooth. Roll into a sheet ¼-inch thick, cut into diamond shapes, and bake in a moderate oven.



PART IV.

344. PIE BAKING.

Apple Pie, Peach Pie, Rhubarb Pie, Cherry Pie, Gooseberry Pie, Raspberry Pie, Currant Pie, Grape Pie, Cranberry Pie, Orange Pie, Quince Pie, Raisin Pie, Cocoanut Pie, Sweet Potato Pie, Pine Apple Pie, Pumpkin Pie, Rice Pie, Custard Pie, Lemon Pie, Mince, and many others.

To explain every kind of pie to you would make this book too expensive, I will therefore explain them in general.

Pies can be made of either green, dried or evaporated fruits. Pies made out of green fruit generally run out in the oven, it is therefore better to stew green fruit before using. Take sugar and flavor to suit your taste.

345. DRIED FRUIT.

Dried or evaporated fruits boil soft in some water, add sugar and flavor to suit.

346. MINCE MEAT.

3 lbs currants, ½ lb suet, 4 lbs apples, 6 lbs beef, cook mutton, beef and suet, 1½ lb sugar, 2 lbs raisins, ½ pt brandy, 1 pt cider, 2 oz allspice, 2 oz cloves; all meats for mince ought to be cooked.

347. LENTEN MINCE PIES.

1 lb hard boiled whites of eggs, 1½ apples, peeled, 1 lb raisins, 1 lb currants, ½ lb sugar, ⅔ lb orange, citron and lemon peel, ½ oz mace, ½ oz cloves, ¼ oz nutmegs, 1 pt brandy, juice of 6 oranges.

348. MINCE MEAT.

5 lbs beef, 1 lb suet, 11 lbs apples, 3 lbs currants, 3 lbs raisins, ¼ lb citron, 5 lbs sugar, 1 qt molasses, 1 pt brandy, 1 oz cloves, 1 oz allspice, ½ oz pepper.

349. MINCE MEAT.

24 lbs currants, 12 lbs sugar, 12 lbs suet, 12 lbs tripe, 4 lbs citron, 2 lbs lemon peel, 2 oz orange peel, 16 lbs apples, 4 lbs sultanas, 6 oz spices, 1 oz ammonia, 2 oz nutmeg, 1 pt brandy, skin and juice of 12 lemons.

350. MINCE MEAT.

1 lbs soupmeat, 2 pecks apples, 1 lb suet, 1½ lb citron, 5 lbs raisins, 5 lbs currants, 4 lbs sugar, 3 oz cinnamon, 2 oz cloves, 1 pt brandy, cider.

351. OYSTER PIE.

1 qt oysters, dry measure, add 1 pt milk, cook 5 minutes, then add 3 oz cracker dust, ¼ oz pepper, little sage; fill the pies, cover and bake.

352. LEMON CREAM.

Boil 1 qt water with ¾ lb sugar, and mix 2½ oz corn starch, 4 yolks and stir this in the boiling sugar, take off the fire quick and mix in skin and juice of 2 lemons and 1 oz of butter.

353. CANNED FRUITS.

How to make a good apple pie from canned apples.—Put the apples, juice and all into a bowl or pail; put in a little salt; then put in a flavor mixture of mace and cinnamon,—one third mace and two-thirds cinnamon; sugar to taste, and you have a pie as good as if made of green apples.

All canned pie-fruit needs salt, as salt brings back and restores the flavor lost in canning and from age.

Plum and peach pies are improved by adding a little cinnamon.

Rhubarb should be boiled with sugar before using.

354. LEMON PIE FILLING.

1¼ lb sugar, 4 oz flour, 4 eggs, 1 qt water, 4 lemons.

355. LEMON PIE FILLING.

10 qts water, 8 lbs sugar, 20 eggs, 25 lemons, 1½ lb corn starch.

356. LEMON PIE FILLING.*

7 qts water, 5 lbs sugar, 1 lb corn starch, ½ lb lard, ½ lb butter, lemons and eggs to suit your taste.

357. LEMON PIE FILLING.

5 lbs sugar, 10 eggs, 10 oz corn starch, ¼ lb butter, 5 qts water, skin and juice of 16 lemons.

358. CUSTARD

1 lb sugar, 18 eggs, ¼ flour, 4 qts milk, salt.

359. CUSTARD.

5¼ lbs sugar, 4 qts eggs, 20 qts milk, 1¼ lb corn starch, salt.

360. CUSTARD.*

1½ lb sugar, 36 eggs, 8 qts milk, ½ lb corn starch, salt.

361. CUSTARD.

1 lb sugar, 15 eggs, 2 qts milk, 2 oz flour, salt.

WASHINGTON PIE.

Soak 5 lbs stale cake in some water, add plenty of spices and 1½ lb brown sugar, mix well to the thickness of pie fruit, now cover a large cake tin with common pie dough, dump the mixture on top, level up and cover with a sheet of pie dough, wash top with egg, and mark same in penny squares; medium oven; a wooden stick may be placed at the open e..d of the pan to prevent running off.

PIE CRUST.

This is something that is not made properly in two-thirds of the bakeries. They either put in too much water or they mix their dough too much.

In Summer time, your lard or cottonlene, or butter, or whatever you use for shortening, should be kept in the ice-box. The water used should also be cold.

Take 1 lb of lard, 2 lbs flour, rub together loosely and not too fine. Put in a little salt, if you use lard or but erine, and just enough water to stick it together. Do not mix it much, as the rolling pin will do that. If you put your filling in pies hot it will have a bad effect upon the paste, but sometimes a baker has to do this. In that case let him get his pies in the oven as fast as he can.

PIE PASTE—(BOTTOM).

For bottom, mix ½ lb lard, 1 lb soft flour, a pinch soda, and water enough to make a medium dough; do not work the dough too much, but mix very light (little salt).

PIE PASTE—(TOP).

For top, ¾ lb butter, 1 lb soft flour, and water to make a medium dough; to be mixed very light.

MERINGUE PIE.

Cover pie plates with paste and fill with lemon cream; after baking spread a layer of meringue on top, and ornament them with meringue also, put them back in the oven just long enough to brown the top, in many places the bottoms are baked and filled with lemon cream after baking.

PUMPKIN PIE.

2 lbs mashed pumpkin, ½ lb sugar, 4 eggs, 2 ozs flour, 1 qt milk, little salt, ginger and cinnamon. To be filled in the oven.

PUMPKIN OR SQUASH PIE.

6 lbs cooked and mashed pumpkin, 1 lb sugar, ½ lb flour, 1 pt milk, little salt and ginger. Have the pumpkin drained dry after cooking, and mashed smooth. Mix in the sugar, ginger and salt. Mix the flour with the milk in a bowl, gradually, perfectly free from lumps, and stir that well into the pumpkin. This is an open pie and is filled in the oven same as custard pie.

BANANA PIE.

Line out plates as for pies and cover them with sliced bananas, and put on a layer of sultana raisins, a little sugar and water; then put on the top crust; wash and bake like other pies.

RHUBARB PIE.

Peel and cut the rhubard in one inch pieces, mix ½ lb sugar to 1 lb of rhubarb, let stand overnight, then strain of the juice and bring it to a boil; as soon as it boils put in the rhubard and boil for 2 minutes; a little dissolved corn starch may be scalded with the fruit to cheapen it and thicken it; cinnamon flavor. Prepare gooseberries in the same manner.

PIE BAKING.

All kinds of fruits, whether dried, evaporated or green, should be boiled in some water for a few minutes, then add the sugar and flavor, mix well, and it is ready for use. Pies made after this direction will not run out nor stick to the plates; the greasing and dusting of pie plates is not necessary, as is is the green live fruit which sticks to the plates and not the paste. The greasing and dusting will not prevent the fruit from sticking to the plates, therefore, I say boil your fruits and take the life out of them.

Corn starch and salt may be left out of green fruit pies, but there is considerable more profit in pies if used properly.

Covered pies should be washed with milk or a thin egg wash, and immediately placed in the oven with damper shut; keep the oven closed for ten minutes. This is done to get that golden color, but as soon as the fruit commences to boil, which takes about ten minutes, door and damper must be open for a little while to let the steam escape, this is done to keep the pies from running out. The edges of covered pies may be washed with water before filling.

PIE BAKING.

Covered Pies.	Frui.	Wat.	Mil.	Sug.	But.	Egg.	Time	C. St.	R. Fl.	Spi.	Lem.	Salt	Green Fruit Pies.
	Qt.	Qt.	Qt.	Lb.	Lb.	Pt.	Min.	Oz.	Oz.	Oz.	No.	Oz.	
Boil	2	1	.....	1½	.....	.....	2	1	.....	1	.....	½	Apple Pie
Boil	2	1	.....	1½	.....	.....	1	1	.....	½	.....	½	Peach "
Boil	2	1	.....	1½	.....	.....	2	2	.....	.....	.....	½	Cherry "
Boil	2	1	.....	1½	.....	.....	2	2	.....	.....	.....	½	Raspberry "
Boil	2	1	.....	1½	.....	.....	2	2	.....	.....	.....	½	Strawberry "
Boil	2	1	.....	1½	.....	.....	2	2	.....	.....	.....	½	Gooseberry "
Boil	2	1	.....	1½	.....	.....	2	2	.....	.....	.....	½	Huckle "
Boil	2	1	.....	1½	.....	.....	2	1	.....	.....	.....	½	Currant "
Boil	2	½	..	1	....	.....	5	2	.....	.....	.....	½	Rhubarb "
Scald	.....	7	.....	5	1	1	.....	16	.....	.....	10	.....	Lemon "
Scald	.....	2½	.....	1½	½	½	.....	7	.....	.....	5	.....	Lemon "
Scald	.....	1	.....	½	.....	¼	.....	2	.....	.....	2	½	Meringue "
OPEN PIES TO FILL IN THE OVEN.													
Beat	.....	.....	4	1	.....	1½	.....	5	.....	.....	.....	1	Custard Pie
Beat	1	.....	4	1	.....	1	.....	3	.....	.....	.....	½	Cocoanut "
Beat	1	.....	1	½	.....	½	.....	1	.....	.....	.....	½	Pumpkin "
Beat	1	.....	1	½	.....	½	.....	1	.....	.....	.....	1	Squash "
Beat	1	.....	4	1	.....	1	.....	.....	16	.....	.....	1	Rice "
Boil	2	1	.....	2	.....	.....	10	2	.....	Chocolate	.....	.....	Cranberry "
Scald	.....	.....	2	1	.....	1	.....	3	.....	4	.....	.....	Chocolate "
PROPORTION OF DRIED AND EVAPORATED FRUITS.													
Boil	1	4	.....	3	.....	.....	15	4	.....	.....	.....	2	Assorted

CRACKERS.

SPONGE CRACKERS AND CUTTING MACHINE SWEET GOODS.

For a mix of 1 bbl of flour. Set sponge at 4 to 6 P. M. Take 3 ozs compressed yeast and 7 gals of water; set at blood heat except in the hot weather (you will have to use your own judgment on this). It ought to be set at the right temperature to be ready to take about 6 A. M. It wants to be well dropped (if it stands an hour after dropping, it will do no harm). When ready to mix, take 2 gals of water; 2½ lbs of salt; if you are going to bake the crackers in the morning use 1 lb of soda, if after dinner use 18 ozs; sieve your soda well in the flour; use in this dough 20 lbs of lard for a first-class cracker. The dough should lay 2 hours, when you put in 1 lb of soda; and half a day when you use 18 ozs of soda. If you use a mixer, you can start and make your forms and run right through to the oven; if you have not got a mixer, break all the dough first, and then commence on it again and break in forms as you go along for the cutting machine.

If you are going to run more than one kind of goods, commence with oyster crackers, and when running the goods try and use up your scraps as you go along.

DRUMMER LUNCH CREAM, LUNCH OR ENGLISH MILK.

1 bbl of flour, 25 lbs lard, 8 lbs sugar, 1 lb salt, 1½ lb soda, 1 lb tartaric acid (sifted in the flour), 7 gals of water; have water hot, and put your lard, soda, salt and sugar in it, and when well melted and dissolved put in your flour; have your acid well sifted in your flour; mix about 8 o'clock in the morning to run after dinner.

FROSTED CREAM.

6 gals molasses, 6 gals honey, 2 gals water, 8 lbs lard, 6 ozs lemon, 4 lbs soda, 2 lbs ammonia, 1 bbl flour.

CITY BUTTER.

Mix 1 bbl flour, 24 lbs lard, 3 lbs salt, 8 ozs tartaric acid; sieve acid in flour; 7 gals water, blood heat. Mix light and run off on dry pans; very hot oven.

OAT MEAL AND GRAHAM CRACKERS.

30 lbs sugar, 25 lbs lard, 30 lbs graham or oat meal, 3 qts molasses, 1 lb soda, 8 ozs ammonia, 2 lbs salt, 4 gals water, 100 lbs flour. If you wish, you can improve either of the above by adding vanilla.

SULTANAS.

50 lbs flour, 7½ bls sugar, 5 lbs lard, 1 qt molasses, 4 ozs ammonia, 2 ozs soda, 2 ozs tartaric acid in flour, 2 gals water. Dissolve soda and ammonia in water; mix right up and run right off. In running this, use 50 lbs of fruit. Take small forms until you get used to handling this dough; run the forms thin, then take a brush and wet the form all over; now spread the fruit over half the form and tuck the edges down with your knuckles; then open your rollers a little and run it through to stick it together; now turn down your rollers fine enough to get it right for the cutting machine. The quickest way is to run enough of the forms, before turning the rollers to the guage, to fit your oven; then you are ready to run right through from the break to the oven; always wash before baking; suit your taste on this—water, milk, or egg wash.

GRANDMA'S.

100 lb flour, 35 lbs sugar, 20 lbs butter, 1½ gal milk, 1 gal eggs, ½ gal glucose (creamed in sugar and butter), 10 ozs cream tartar, 10 ozs soda, 3 ozs lemon oil, 4 ozs mace. Wine out of the grandma mix.

MOLASSES COOKIES.

1 bbl flour, 11 gals molasses, 32 lbs lard and butter, 4½ lbs soda, 2½ lbs ginger, 1 lb cinnamon, 8 ozs mace, 2 ozs lemon oil, 1½ gals water.

IVY CAKE.

For square crimp edge cutter, or any fancy sweet goods cutter: 1 bbl flour, 42 lbs N. O. sugar, 35 lbs lard, 4 gals molasses, 2 gals honey, 2 lbs salt, 2 lbs soda, 2 lbs ginger, 6 ozs cloves, 1 oz lemon, 1 oz orange oil, 2 lbs vanilla sugar, 1 gal eggs, 1 gal water.

WHITE HOUSE WAFER—RUN ON A PLAIN ROUND CUTTER.

1 bbl flour, 150 lbs powdered sugar, 40 lbs butter, 12 lbs lard, 20 lbs ammonia, 8 ozs soda, 2 gals eggs, 1 oz egg color, 2 lbs vanilla sugar. Keep greasing the top roll as the dough goes through. Use no flour on top.

GINGER WAFER.

Run the same as the White House Wafer. 1 bbl flour, 26 lbs butter, 26 lbs lard, 12 gals molasses, 4 lbs ginger, 1 lb cinnamon, 1 lb allspice, 2 ozs lemon oil, 2 ozs orange oil, ½ gal water, 4 lbs soda.

ANIMAL AND KNICKNACKS.

1 bbl flour, 40 lbs sugar, 20 lbs butter, 2 gals milk (boiled), 3 gals and 1 qt water, 2 qts and 1 pt molasses, 13 ozs soda, 4 ozs ammonia, 4 ozs tartaric acid (sifted in the flour), 4 ozs lemon.

CAKE MACHINE RECIPES.

CREAM JUMBLES.

34 lbs flour, 8 lbs lard and butter, 1 gal sour milk, 2 oz soda, 19 lbs sugar, 5 pts eggs, 5 oz ammonia.

COMMON ASSORTED JUMBLES.

40 lbs flour, 8 lbs lard, 6 qts sour milk, 2 oz soda, 20 lbs sugar, 40 eggs, 5 oz ammonia.

CHOCOLATE JUMBLES.

Same as cream jumbles, only dissolve 4 lbs chocolate and add with milk.

HONEY JUMBLES, DROPS, FINGERS, ETC.

150 lbs flour, 6 qts eggs, 4 qts milk, 8 oz alum, 12 gals honey, 1½ lbs soda, 1 lb ammonia. For immediate use.

FROSTING FOR BOTH.

2½ qts water, 2 oz cream tartar, 3 oz gelatine; sugar to suit; beat well.

GINGER SNAPS.

24 lbs flour, 5 qts N. O. molasses, 7 oz soda, 2 qts water, 1 oz allspice, 10 lbs sugar, 3½ lbs lard, 6 oz ginger, 1 oz cinnamon. ☞ 3 pins and 4-hole cutter.

COFFEE CAKE.

Same as ginger snaps, leaving out ginger.

LEMON SNAPS.

7 lbs flour, 18 eggs, ½ oz ammonia, 6 lbs sugar, 2¼ lbs butter, ¾ pt milk. ☞ 4-hole cutter.

CREAM BAR or NONPAREIL DROPS.

12½ lbs flour, 3¾ lbs butter, 1 oz soda, 1¼ qts milk, 7 lbs sugar, 2 oz vanilla, 1 qt eggs.

DROP CAKE and LADY FINGERS.

28 lbs flour, 4 lbs lard, 5 qts sour milk, 4 oz soda, 15 lbs sugar, 5 lbs butter, 4 qts eggs, 6 oz ammonia. ☞ For lady fingers, 2 oz soda, 4 oz ammonia.

BUTTER SCOTCH.

24 lbs flour, 3¾ lbs butter, 3 qts N. O. molasses, 1 qt eggs, 13 lbs sugar, 3½ lbs lard, 2¾ qts water. 2 oz soda.

COCOA GEMS.

16 lbs flour, 10 lbs butter, ½ oz ammonia, 12 lbs sugar, 2 qts eggs, 1 oz soda, top with cocoanut.

CHOCOLATE CREAM and VANILLA BAR.

24 lbs flour, 7½ butter, 4 oz soda, 2 oz vanilla extract, 14 lbs sugar, 3 qts eggs, 2 qts milk, and 4 lbs chocolate for chocolate bar.

RIFLE NUTS.

24 lbs flour, 11 lbs N. O. sugar, 4 qts N. O. molasses, 3 qts water, 3¾ lbs butter, 2½ lbs lard, ½ lb ginger, 7 oz soda.

ORANGE, CREAM, STRAWBERRY, LEMON and CITRON DROPS.

28 lbs flour, 5 qts milk, 6 oz ammonia, 9 lbs butter and lard, 15 lbs sugar, 1 gal eggs. 4 oz soda. Any of the above flavors.

COCOANUT SNAPS.

16 lbs flour, 2½ lbs butter, 2½ lbs lard, 1½ oz ammonia, 12 lbs sugar, 12 eggs, 2 qts water, oil of lemon, 7 lbs desiccated cocoanut.

COCOA TAFFY.

24 lbs flour, 15 lbs brown sugar, 2¾ qts water, 2 oz soda, 4½ lbs butter, 3 lbs lard, 1 gal eggs, 6 lbs cocoa. ☞ Use fine cocoa, and soak over night, in water, till soft.

VANILLA WAFERS.

25 lbs soft flour, 7¾ lbs butter and lard, 3 pts eggs, 2 oz soda, 15¾ lbs sugar, 1 gal milk, 5 oz ammonia, ½ oz c. of tartar. ☞ Vanilla to flavor.

POUND CAKE DROPS.

7 lbs flour, 5 lbs butter, 2 oz baking powder, 6 doz eggs, 8 lbs soft flour. ☞ Mix same as your hand-made pound cakes; drop on dusted pans or paper; flavor with mace, vanilla, lemon, or nothing.

SPICE DROPS.

10 lbs flour, 12 eggs, 2 qts molasses, 2 lbs lard, 4 oz soda, 1 qt water or milk, 2 lbs sugar. Spice to suit; this will not keep; it is the same as home-made drops.

SUGAR TOP FRUIT CAKE.

12½ lbs flour, 1½ lbs butter, 2½ oz soda, ½ pt molasses, 1½ oz ginger, 1½ oz spice, 6 lbs sugar, 2 lbs lard, 1¼ pts eggs, 2½ qts milk, 3 oz cinnamon oil, mace.

PEPPERMINT DROPS.

12 lbs flour, 9½ lbs powd sugar, ½ oz oil peppermint, 5⅔ pts sour milk, 5¾ lbs butter, ⅓ oz soda, 1⅓ pts eggs, ⅛ oz alum, or spoon of vinegar. Lemon and wintergreen the same —change flavors.

SMALL MIXTURE of HONEY GOODS.

ANY SIZE OR SHAPE.

15 lbs flour, 10 eggs, 1½ oz ammonia, 9½ pts honey, 2½ oz soda, 1 qt milk, ¾ oz alum, or two tablespoons vinegar.

TEA CAKES.

9 lbs flour, 4 lbs lard and butter, 6 lbs yellow sugar, 2 doz eggs, 2 oz ammonia ; top on pulverized sugar.

COCOA BAR.

Mix 8 lbs A sugar with 5½ lbs lard and butter; add 1½ pts eggs, 3½ qts N. O. molasses ; soak 8 lbs fine cocoanut over night, or till soft, in 1 qt water ; mix in with 1½ oz soda, then put in 25 lbs flour. ☞Run backward.

CREAM JUMBLES.

8½ lbs flour, 2 lbs butter and lard, 1 qt sour milk, 1¼ oz ammonia, 5 lbs sugar, 1¼ pts eggs, ½ oz soda, lemon. ☞This is a good mixture for fingers.

CHOCOLATE FINGERS and JUMBLES.

The same as above, only add one pound of melted chocolate before putting in your flour.

COCOANUT MACAROONS.

12 lbs finest cocoanut, 18 lbs powdered sugar, 7 pts white of egg, 2½ lbs of corn flour, 1 lb flour.

CREAM JUMBLES.

100 lbs flour, 24 lbs lard and butter, 4 gals sour milk, 6 ozs soda, 57 lbs sugar, 7 qts eggs, 1 lb ammonia. Work sugar, lard and butter, light, add eggs and beat.

COMMON JUMBLES.

40 lbs flour, 8 lbs lard and milk, 6 qts sour milk, 2 ozs soda, 20 lbs sugar, 40 eggs, 5 ozs ammonia.

EGGLESS JUMBLES.

25 lbs sugar, 8 lbs cottolene, 2 gals milk, 1 qt glucsoe, 1 oz egg color, 6 ozs ammonia, 3 ozs soda, 50 lbs flour. Lemon and mace flavor.

SPICE JUMBLES AND COOKIES.

48 lbs brown sugar, 15 lbs cottolene or lard, 3 gals molasses, 1 gal eggs, 66 lbs flour, 1½ lb soda.

GINGER SNAPS.

24 lbs flour, 5 qts N. O. molasses, 7 ozs soda, 2 qts water, 1 oz allspice, 10 lbs sugar, 3½ lbs lard, 6 ozs ginger, 1 oz cinnamon. Four and five pins and 4-hole cutter.

SUGAR CAKES.

18 lbs sugar, 9 lbs lard and butter, 30 eggs, 5 qts milk, 5½ ozs ammonia, 2¼ ozs soda, 36 lbs flour. Two or three pins, 3-hole cutter, or roll out on the bench and cut with tin cutter if you have no machine.

MOLASSES OR GINGER CAKES.

8 lbs sugar, 4 lbs butter or lard, 4 qts molasses, 2 qts water, 8 ozs soda, 1 qt eggs, 24 lbs flour. Two pins and 3-hole cutter, or roll out and cut.

LEMON CAKES.

5 lbs sugar, 2 lbs butter, 8 eggs, 1¼ oz soda, 2½ ozs cream tartar, 6 lbs flour. Two or three pins and 3-hole cutter, or roll and cut.

PART V.

362. HINTS ABOUT ICING AND GLAZING.

I. Use china or enamelled bowls to make icing.

II. Have spatula dry, and bowl very clean.

III. Never use whites or gelatine icing unless it is beaten up well.

IV. Always keep a damp cloth on top of your icing bowl.

V. Do not keep icings in the bake shop.

VI. Always sift your XXXX sugar through a clean sieve on paper.

VII. Cakes iced on a board can not be moved onto another board until finished and dried.

VIII. Use as little colors as possible on cakes; light shades is the latest.

IX. Do not fasten gum paste ornaments, put them on when dry.

X. Piping must not be covered with ornaments.

XI. Always put a lace paper under large cakes.

XII. My ornamenting machine stands at the head.

363. TWO COLORS.

Ornamenting with two colors is done by putting the colored icing with a small knife on one side of the bag or machine and the white on the other, always put more white than colored icing into your bag; for very small writing or ornamenting use ornamenting paper with no tubes at all; to make a paper bag cut a piece as shown in cut and start to roll up on corner No. 1, after all is rolled up turn corner No. 2 over to the inside of the bag and the bag will not unroll any more, and so is ready for use by filling, closing and cutting point to suit. A piece of ornamenting paper 6 by 12 inches will make two bags by cutting crossways like cut.

364. WATER ICING.

Water icing is simply XXXX sugar and water, this icing can be colored and flavored with most any kind of flavor.

365. ORNAMENTING ICING.

Is nothing but XXXX sugar, beat up with some whites of eggs and a few drops of acided acid or lemon juice.

366. ICING FOR CAKE.

Is the same as above, only not quite as thick; all icing made out of whites of eggs ought to be beat up well, as it makes it whiter and will not run. The proportion for a good icing are about 4 whites to every pound of sugar.

367. CHEAP ICING.

4 oz gelatine dissolved in 1 qt of warm water, when all melted skim it off, put in XXXX sugar and ½ oz alaun, to make a nice icing beat well with spatula, common glue will answer as well as gelatine.

368. CHOCOLATE ICING.

½ lb chocolate, ½ pt water, set in a warm place until melted, then mix in XXXX sugar, enough to get the right thickness.

369. CHEAP CHOCOLATE ICING.

5 pounds of your best cocoa, to which add from 1½ to 2 pounds of cocoa butter, and enough well dried and sifted lozenge sugar to make it to the consistency you require. You may also use a heavy chocolate fondant to cover with.

370. TRANSPARENT ICING.

1 pound pulverized white sugar, ½ pt water. Boil to the consistency of mucilage, rub the sugar with a wooden spatula against the sides of the pan until it assumes a white, milky appearance, stir in two table spoons extract vanilla, mix well together; pour while hot over the top of the cake, so as to completely cover it.

371. CHOCOLATE ICING.

Stir into white or royal icing, when ready for use, chocolate that has been melted over the fire; stir in a sufficient quantity to give the required color, at the same time moisten it with the whites of eggs.

372. BOILED CHOCOLATE ICING.

Put 1 pt hot water onto ½ pt chocolate, add 1 lb sugar, stir it up and let it boil about 10 minutes, take a spatula and keep a rubbing on the sides of your pan to cause granulation.

ROSE ICING.

Add a tablespoonful of rose water to the plain icing, and color to a rose pink, with carmine. In the same way an icing of orange flower may be made, but without coloring. Its flavor harmonizes well with that of rose, almond, and vanilla.

VANILLA ICING.

Mix one tablespoonful of vanilla sugar with the powdered white sugar, and beat in as directed for plain icing.

SOFT ICING.

For many kinds of cake a soft, water icing is much preferable to the hard, egg-icing, just described. Its preparation is very simple. Mix half a pound of finely pulverized, sifted sugar, with a tablespoonful of boiling water; and the same of any fruit juice, color it as directed for the different hard icings, and spread, at once on the cake, while still warm from the oven, about an eighth of an inch thick.

It is especially suitable for all kinds of sponge cake, and other light and dry cakes, such as snow cake, plunkets and the like.

TUTTI FRUTTI ICING.

1 lb sugar, 1 gill water, 2 whites of egg, ½ lb shelled almonds blanched and chopped, ¼ lb sultanas swelled in hot water, ¼ lb citron finely chopped. Boil the sugar and water till thick and waxy, pour into the whites, beat till cool, then mix the fruit and stir in it. An excellent icing for sponge cake.

BOILED OR FONDANT ICING.

This elegant icing, not generally known, is made as follows: Boil 5 lbs sugar with 1 qt water to a boil, then pour it onto a cool wet marble slab, with ½-inch iron bars around it to keep it from running on the floor; when cool, take the scraper and work it toward you, until it becomes white and hard; then pack and knead it in a jar, as tight as possible, lay a wet cloth on top, and the fondant is ready for future use.

DIRECTIONS FOR USING IT.—take a certain amount of this fondant in a saucepan, add a little lemon juice and water, stir and dissolve this on a hot stove and ice your goods immediately.

ORNAMENTING ICING.

2 ozs iciline, 1 pt of water, enough of XXXX sugar, ½ oz cream tartar. Beat up well.

MARSHMALLOW FILLING.

Dissolve ½ lb gelatine in 2 qts hot water, a'd 10 lb, XXXX sugar and 2 lbs of glucose, and beat up in the machine, add ½ oz cream tartar when nearly done beating; beat fast, but stop as soon as light; vanilla flavor.

MARSHMALLOW FILLING.

Soak 4 ozs gelatine in 1 qt of water, then heat to dissolve it; put in beating machine with 5 lbs powdered XXXX sugar; ½ to 1 lb glucose can can be added if not wanted quite so short. When half beaten, add ¼ oz cream tartar. Beat as fast as possible and stop beating as soon as stiff or light enough. Flavor with vanilla.

MARSHMALLOW FILLING.

Boil to a boil, 242 degrees, 4½ lbs sugar, 1 qt water, ½ lb glucose; in the meantime beat up 1 pt egg white good and stiff, then pour in the boiling sugar in a thin, gentle stream; keep on beating and add ½ lb of gum arabic or gum renegor dissolved in ½ pt warm water; vanilla flavor.

MARSHMALLOW FILLING.

4 ozs marshmallow iciline, 1 qt warm water, 5 lbs XXXX sugar, ½ lb glucose. Beat until light. This is to keep soft between vanilla wafers which are usually covered all over with cholocate.

PHILADELPHIA MARSHMALLOW ICING.

Dissolve 1 lb marshmallow iciline in 1 gal of luke-warm water; 20 lbs of XXXX sugar, 2 ozs cream tartar. Beat 15 or 20 minutes. This is nice for layer cakes, vanilla wafers, or any work of this kind.

MARSHMALLOW ICING—FOR POWER BAKERIES.

20 lbs of granulated sugar, 5 pts of water. Bring to the boiling point, let it cool, then dump in the mixer (if you have a jacket mixer you can cook it in mixer). Add 8 lbs of glucose and 1½ lb marshmallow iciline; dissolve in 5½ pts of water; add 1 oz cream tartar and beat 20 minutes. You can make kisses from this recipe by using 2 lbs of XXXX sugar; only beat long enough to mix the extra sugar.

373. BOILED CHOCOLATE ICING.

Melt 1 lb chocolate in a vessel, add ½ gal of warm strong syrup, stir it up, and it is ready for use. All boiled chocolate icing must be applied while hot.

374. BOILED ICING.

Boil 2 lbs sugar, 1 pt water to a hard ball, beat up 12 whites stiff and pour the boiling sugar onto the whites in a long gentle stream, stir the whites while you are pouring in the sugar.

375. ORNAMENTING BUTTER OR LARD.

Mix 1 oz corn starch with 1 lb butter, work it well without softening the butter more than is needed. This kind of work ought to be done in a cool place. It is used to ornament hams, tongues, pork, &c.; some confectioners cream the butter before using.

376. HOW TO ICE LARGE CAKES.

Brush all the crumbs off of the cake to be iced, then give a thin coat of well beat up whites of eggs icing, and set aside to dry, when dry give it a second coat, have the thickness of your icing that it will run *very* slow, if the icing is well prepared this will give a smooth, glossy surface. In very particular cases, when a level surface is needed, run a plain tube of icing around the edge of the cake and cover the cake with thin icing level with the rim and let it run smooth, and dry a little in the oven. But for wedding or bride cakes the icing ought to be as stiff as ornamenting icing, after you get your cake on the rotation stand, take spatula and cover the cake all over with icing, then take a large size pointed table knife, keep your right hand holding the knife steady, and use the left hand for rotation. The sides of a wedding cake ought to be piped and ornamented, but for any other kind of cakes you can put a printed or silver band around it; colored tissue paper looks very nice, and saves a good deal of work, wedding cakes must not be dried in the oven.

377. CONFECTIONERS PASTE.

1 lb flour, ½ lb sugar, and whites enough to make a stiff moulding dough; this dough can be formed in any shape that is needed; let it dry, and bake in a cool oven.

PART VI.

378. JELLY.

For this recipe $500.00 was paid.

Boil 1 lb gelatine with 11 qts water, put in 31 lbs white sugar, ¼ oz tartaric acid, and 2 oz fruit extract; boil 4 minutes, and it is ready to fill in your pails or tumblers, let it stand 12 hours, put a piece of paper, which is soaked in rum, on the top, and close them up tight; for coloring use colors which you will find on another page of this book. This jelly is nice, clear, cheap, and will keep for years.

COLORS.

379. COCHINEAL.

1 oz powdered cochineal, 2 oz cream of tartar, 1 oz burnt alum, 1 pt boiling rain water, 1 oz tartaric acid; strain it.

380. BLUE.

For sugar boiling take indigo, for icings take ultramarine or blue carmine.

381. ANALINE COLORS.

The beautiful analine colors, though much employed, are considered objectionable by many. The intensity of their color is so great however, that the quantity necessary to produce any injurious effect would not be likely to be introduced. For extracting the colors from these dyes, dissolve them with boiling water or alcohol; use with care, as one or two drops are sufficient to color a small boiling of sugar.

382. YELLOW.

Saffran, curcume, and yellow-carmine.

383. BROWN.

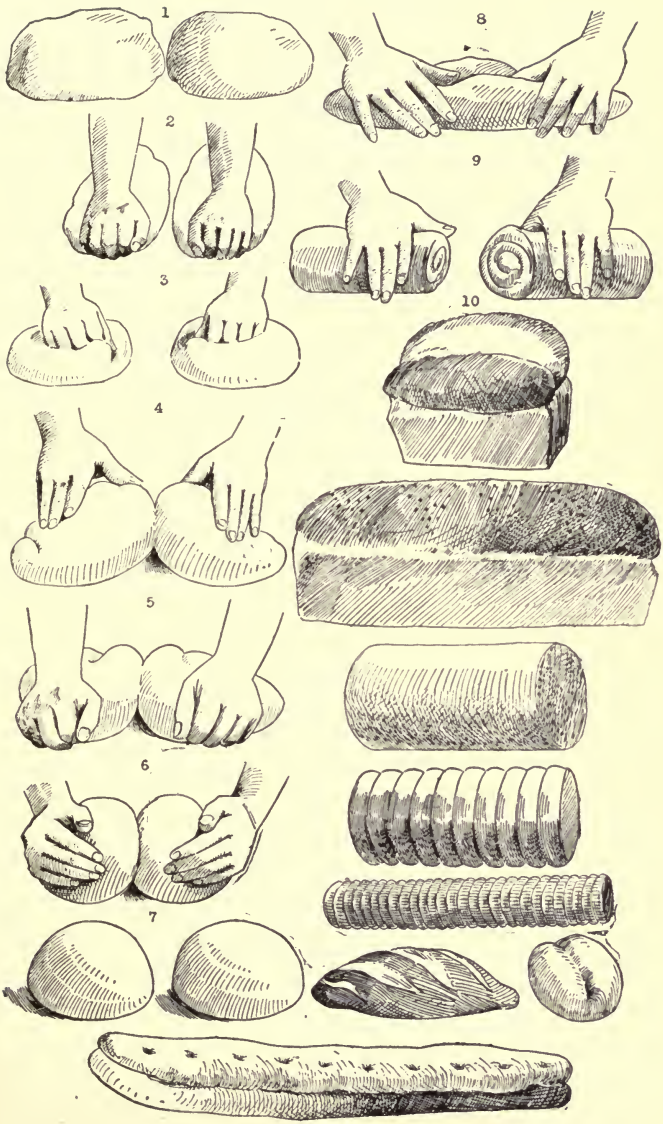
Burnt sugar or sugar color you will find on another page.

384. GREEN.

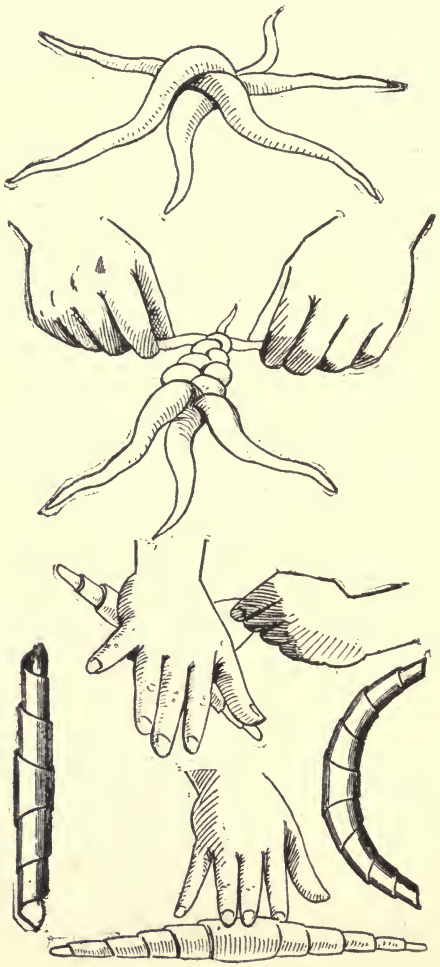
Juice of spinach, all the rest of the colors you can get by mixing the above, as black and red makes brown, red and yellow makes orange, yellow and blue makes green, black and white makes gray, red and blue makes purple, yellow and white makes cream, red and white pink, etc.

385. HOW TO MAKE COLORED SUGAR.

Put some sugar in the oven, after it is warm take it out, and put a few drops of cochineal, analine or carmine solution into it, and rub and sift it until it is dry; do just the same with any other color. For such work have your color pretty thick.



Bread Designs and How to Mould Dough.



Designs for Making Twists and Salzstangen.

PART VII.

386. ABOUT BREAD.

If bread be the staff of life it should be made so well and of such good material that it shall be healthful and strenght-giving.

From the first dawn of civilization to the present time some kind of bread has been made by mankind. One would think that, with a practice and experience of so many hundred years, perfection would now be reached and there would be no need of instructing the present or future generation. But although bread-making has reached perfection in the hands of thousands, there are still thousands, and there always will be, who must have the methods of good bread-making made plain to them.

Perfect bread will be light and sweet, and with a rich, nutty flavor of the wheat. To get this result good yeast and flour must be used; the dough, while rising, must be kept at a proper temperature, about 75^0 F., and the heat of the oven, when baking the dough, must be high enough to raise the inside of the loaf to about 220^0 F. This is necessary to cook the starch, expand the carbonic acid gas, air and steam, and drive off the alcohol.

A good way to test the heat is to put in a piece of white paper. If it turns a dark brown in five minutes the oven is of the right temperature, but if it burns, the oven is too hot and must be cooled a little before the loaf is put in; or, if the paper is only a light brown at the end of the five minutes the oven must be made hotter.

387. LONDON SNOW-FLAKE STOCK YEAST RECIPE

Prepare 2¼ oz hops and 4 oz malt, boiled in 12 qts of water 20 minutes

Take 1 lb of corn meal, 1¾ lb wheat flour, ½ lb rye flour, ¼ lb rice flour, 1½ lb sugar, 4 oz ginger, ½ oz soda, 2 oz salt, put in a jar or tub, and pour enough of the scalding hop and malt liquor on it to make a stiff batter. Beat it well, then pour the remainder of the liquor on, and dissolve all together. Let it stand until you can bear your hand in it,* then stock away with 1 qt of stock yeast. Let it work 24 hours before using. Make it every three days. To each 10 qts of ferment use 1 qt

of this stock. For a 4 bucket batch, to stay your sponge, use 1 lb of salt in setting it. To bring it quicker use the same amount of sugar in place of salt. *In summer let stand until cool, then stock.

388. THE CELEBRATED DRY HOP YEAST.

This yeast when once made will keep for six months. Take 3 gallons of water and boil; when at the boiling point put in 3 oz of fresh hops; have ready in a jar or small yeast tub 1½ lb of wheat flour and 1 lb corn meal; now add sufficient boiling hop water to form a rather stiff paste; now, in order to keep 3 gallons of water in your boiler, you must make up for what you have taken out; keep on boiling hops until they sink to the bottom, then strain on top of your paste, stir well and set aside to cool; when cooled off ½ hour put in 4 oz malt and 1 lb A sugar; when cooled down to eighty-five or ninety degrees add 1 qt fresh stock yeast and let stand 24 hours; when ready strain through a hair sieve, and with this yeast you set a stiff sponge, (flour only); let this sponge ripen well, when ready add 1 oz soda and enough corn meal to form the whole into little stiff rivels or lumps, now put all in your flour sieve and sieve out all surplus corn meal; then spread out on boards covered with clean towels, and let them dry in the shade. This yeast is equal to Fleischmann & Co.'s compressed yeast, but will keep good for months and months in a dry place. You can either use it to stock away hop yeast or ferment.

Directions for Hop or Malt Yeast.—Boil the stock yeast as usual, and when ready to stock away add ¼ oz of dry yeast to every gallon of hop water; let stand until it works itself clear on top.

Directions for Ferment.—Boil and make as usual; to every gallon of ferment add ½ oz of dry yeast, stir well, cover up tight; in 10 or 12 hours it will be ready to use.

Notice.—Always dissolve your dry yeast in a little luke-warm water for storing away yeast or ferment. In managing this dry yeast the season of the year and weather has something to do with it

389. GLYCERINE BREAD.

Take a good mixture of flour, say 1 bbl, take 5 galls of ferment yeast, set a sponge very soft and let it stand 4 or 5 hours; when it bubbles on top, take 4 galls of luke-warm water dissolve 1½ lb salt in it, 4 lbs lard and about 4 or 5 lbs pulverized sugar, which makes a great improvement in the weight. Take 1 lb of the glycerine and melt it over the fire; after it is

melted, pour it into the mixture, make a nice easy dough, and let proof; after it has proofed work it as much as you can, have a pair of rollers and break it through two or three times, and you will find it becomes white; mould in any shape desired. It is baked in box-shape, only a little narrower than the box and scroll on the sides, being round at the ends, same as Boston cream bread moulds. It can be baked in ordinary bread pans.

390. THE CROLL SYSTEM OF BREAD BAKING.

To make 250 lbs of flour into bread. I use three nine-quart pails of ferment and five pails of water, and a little over 4 lbs of salt. I have my flour sifted in one end of the trough, and mix the liquor, salt and ferment well together in the other end, and make the dough straight off. After the dough is made two hours, I throw it out on the table, and if it has slackened out, I stiffen it out a little with flour; then roll it up in liftable pieces and put it back in the trough for two hours more; it is then ready for the scales. Scale it off any weight to suit your trade, mould it up round, give it a little proof; now make it up into any shape you like, and give it sufficient proof and bake it in a good steady heat. I leave purchasers to figure up their own proportions of ferment, salt and water, to suit the extent of their business.

391. STOCK YEAST-LIQUID.

Prepare 3 oz hop and 8 oz malt, to which add 5½ lbs of potatoes and 10 qts water. Boil until potatoes are thoroughly cooked.

Put in a jar or tub 1½ lb corn meal, 1½ lb flour, ¼ lb sugar, and pour on enough of the scalding liquor from the hops, potatoes, etc., to make a stiff batter, and then pour the remainder of the liquor, with the hops, potatoes, etc., into the tub, and then dissolve all together. Then add enough water to make 9 or 10 quarts of the whole. When sufficiently cool, stock away with 1 qt of good stock yeast. Let it work 24 hours. When ready add ¾ ot a teaspoonful of ammonia, and same amount of salt.

392. STOCK YEAST-DRY.

Then make your dry stock yeast, using ⅛ flour to ⅞ corn meal. Having strained the yeast, pour on and work it as dry and stiff as you can conveniently, spreading it loosely and turning it frequently on table covered with cloths, drying as quickly as possible in cool, open air. When done put in sacks for a few days, and then in stone jars.

393. HOW TO MAKE THE FERMENT.

To make 20 quarts of ferment, put in a kettle 8 lbs potatoes, add water enough to cover them well, then take your tub and put 8 oz malt and 2 lbs good flour in it. When you have boiled your potatoes 30 minutes, then scald the flour and malt and beat well. Let stand for about 10 minutes, then add 12 qts cold water, and then stock away with 8 oz of Dry Stock Yeast, or 1 qt of good ferment or Liquid Stock Yeast. Set in a cool place and the ferment will be ready for use in from 7 to 9 hours. In summer use one teaspoonful liquid ammonia to each pail of ferment.

394. HOW TO MAKE THE BREAD.

Sieve your flour and go to work in the ordinary way to set sponge. Use 30 qts of ferment to each barrel of flour, and 3 lbs salt dissolved in 40 qts of water. After having poured both water and yeast in the trough, draw the board, set aside and mix in the flour at once, and make a nice smooth dough, not too stiff, but *work it well.* Let it stand about two hours and work down again. Let it stand another hour and then cut it over, work in flour and lighten up well, leaving it smooth and nice. Let it stand another hour and get fully as light as other dough. Then work down and throw on table, cut, mould and put in the pans, and in the usual time your bread will be ready to go in the oven, and you will have nice, sweet bread, and can't very well help it. I expect and hope you will be well pleased, and write me a hearty recommendation of the same, which would be highly appreciated by me.

The above method is practiced in my bakeries, and is quite satisfactory to me, and also to my employes, being less laborious. Make a nice tough dough at once, let it stand about four hours, then lighten it up well, throw out on the table and mould and pan at once.

395. HOW TO GIVE EIGHTEEN OUNCES OF BREAD FOR THE SAME PRICE AS OTHERS SELL SIXTEEN FOR.

This is something not generally known by bakers, and yet it is correct, and no doubt it has been done by a few that have had the knowledge. Should you wish to accomplish the above result which I cannot disapprove of, as there is nothing to injure the health of anyone, but I do not advise anyone to adopt it. I give you the information, for perhaps

you have been deceived by others that have the knowledge, and you have been compelled to give as big a loaf as they are and you being the loser thereby. Yet, as far as anyone can understand, they cannot do this, thinking they are not wronging the public, for selling that pure free gift of heaven's, water, is unjust. The following will show how it is done: Take four pounds of rice—common broken rice will suit—add to it as much water as it will soak; add the same when well soaked to one barrel flour. You will find that you will gain from twenty to twenty-five pounds of dough to the barrel than if you used flour alone; add the boiled rice to the dough; mix in well-made strong yeast; potatoes will suit if you have not the rice, as good boiled potatoes are nearly starch and can be used instead of rice. The bread is perfectly wholesome made; in this way more or less may be added. First try one pound of rice to the barrel; increase as you may desire.

396. BEST METHOD OF MAKING FERMENT.*

For the ferment take one pail of good patotoes, washed clean, boil in enough water so they will be covered when done; then empty them, water and all, into the yeast tub, and immediately pour in about six pounds of flour and stir well with the paddle, forming a thick paste; beat it well, then thin gradually by first adding a very little water at a time.

When finished there should be about four or five pails of ferment, leaving it the proper temperature, according to the weather.

For stocking this, use one pint of snow flake yeast, and in about ten hours, or as soon as it begins to fall, it is ready.

For setting the sponge, use about 4 pails of this ferment, ½ pound of salt, and 1 pound of sugar; make the sponge just thick enough so it will drop from the hand when held up, and so it will come up in 2 hours. As soon as it begins to fall it is ready.

To mix the dough add about 2 pails of water, 2 lbs of salt, 3 or 4 lbs of sugar, and 3½ lbs of melted lard. Mix into a medium dough; work well for ½ hour. This dough ought to come and be ready to scale in 1 hour, and the dough in the pans ought to come in the same time.

A baker must use his own judgement at what time to take the dough, as no definite rule can be given.

397. FINE BREAD WITHOUT FERMENT.*

For 1 bbl of flour take 10 qts potatoes well done, pour off the water, work well, and run through a strainer in the trough, add 40 qts warm water, ½ lb salt, 1 lb sugar, 1 qt of the genuine snow flake yeast and set a medium stiff sponge, which will stand from 8 to 10 hours. When it begins to fall it is ready; to mix the dough add 20 qts water, 2 lbs salt, 3 lbs sugar and 3 lbs melted lard. This dough ought to come up in 1 hour, then knock it down and turn it over, let it come up again, now it is ready to scale, mould and bake.

398. MALT STOCK YEAST.

Take 12 qts soft water, 3 oz of hops, ¾ lb malt, put your malt in a sieve and shake the fine part through on a piece of paper and lay away, throw the coarse part into the kettle with the hops, let boil ½ hour, put 3 lbs best wheat flour in the tub and pour enough of your scalding liquid on to make a medium paste, beat well. When done, pour 3 pts hop water on top and set away to get cold, when cold put the fine malt on the paper into the paste, break up well with your hands, stock away with 1 pt of good stock, let work 10 or 12 hours, when you see it begin to fall strain in the rest of hop and malt liquid, stir well, set away to work. It will work from 36 to 40 hours. Put your paste together cold, so it does not work too fast. When done working set away in a cool, dry place. To make ferment take a reasonable amount of potatoes, 3 lbs flour to every bucket of water, do not scald the flour, (you can make bread without setting a sponge). Make a dough at once, let lay 3 hours, cut over, let lay 1½ hour, if light, pan at once, to start a Begin-Yeast put a hand full of paste and some hop-water in a glass jar, set in a warm place to let work, it will make you a new yeast in 2 or 3 days.

399. LONDON STOCK YEAST.

Boil ¾ lb hops with 20 qts water about 10 minutes, let it get milk-warm, put in 7 lbs of malt, stir and rub the malt with the hop-water, stock away with 1 qt of good yeast, set it in a dry place, in about 24 hours strain the yeast and it is ready for use; most of the London bakers are using the hops twice by adding new hops to every batch.

400. AMERICAN PLAIN YEAST.*

Boil ½ lb hops with 30 qts water 10 minutes, scald 3½ lbs spring flour with 4 qts of the hop water, beat well, strain the

rest of your hop water on top of the paste, when lukewarm, add 3 pts of malt, stir and break it up good and stock away with 3 qts of yeast, keep in a dry place and it is ready for use in 24 hours.

401. GENUINE SNOW FLAKE YEAST.

Boil 10 qts nicely pared potatoes in enough water so they will be covered when done, at the same time boil ½ lb hops in 4 qts water. When the patotoes are done empty them, water and all, into a yeast tub, and immediately add 12 lbs flour, stir it briskly with the paddle. Also have the hop-water ready, boiling hot, and add enough of it to get the flour all well scalded, and to form a paste that will not run from the tub if turned bottom up, beat the paste about 20 minutes, reboil the hops in about 3 pts water, and set aside, then put the paste in a warm place for 9 hours, now it is ready to stock away, dissolve 14 cakes of yeast foam in the 3 pts hop-water and stir into the paste; in 4 hours it begins to work, stir down as soon as it comes up, stir it down again, always stir it down before it falls itself, in 10 hours it will be about done working, remove in a cool place until next day, it is now ready for use. This yeast will keep 6 weeks if kept in a large stone jar, stir it up from the bottom every time it is used. This recipe is worth a $100 to any baker on earth, it can be used with or without ferment.

402. COMPRESSED YEAST.

Set a upright sponge out of ½ lb compressed yeast and 20 qts of warm water, in 5 or 6 hours the sponge will be ready; let it go down only once, put 10 qts of warm water and 1½ lb salt on top, and make a nice smooth dough; have your trough greased, and let the dough come up twice, then it is ready for moulding; do not give it too much proof in the steam box, and bake in steady heat.

403. MILK ROLLS.

Take 20 lbs of the above sponge, 1 lb sugar, 1 lb butter and lard, little salt and flour.

404. BUNS AND RUSKS.

Take 12 lbs of the sponge, 1 lb sugar, 1 lb butter, salt.

405. DOUGH NUTS.

8 lbs sponge, 1 lb butter, ½ lb sugar, 4 eggs, salt, and flavor, and flour to make a nice soft dough.

AMERICAN STOCK YEAST.

Boil 9 ozs hops in 60 qts water for 20 minutes, then scald 2½ lbs strong flour with 3½ qts water (hop water); then strain all the hop water on top of paste and let cool down to 110° F.; then add 4 lbs malt and leave the malt about 2 hours in the liquid; then rub up well with paste and stock away with 4 qts of Virgin or Stock yeast.

VIRGIN YEAST.

When yeast is newly made and the malt is thoroughly mixed with paste, then take one handful of malt from the bottom of the tub and place in a very clean jar, add 4 qts of the yeast liquid ; will be ready in about 24 hours ; should drop about ½ inch. Liquid must be clear, then strain it and may be used to stock away a new batch of yeast.

FERMENT.

Boil and smash 20 qts potatoes to ¾-lard bbl full of ferment, add 10 lbs strong flour and 10 qts yeast; will be ready in about 10 hours ; do not scald the flour.

SPONGE.

12 gals ferment and 1 gallon water set medium sponge will be ready in about 3½ hours for dough, add 13 gals warm water and 6 lbs salt, little shortening if you like, scrap all around and from the bottom of the trough, break up the sponge well and make a firm dough, let raise twice then scale, mould, raise and bake.

STRAIGHT DOUGH.

Take 16 gals ferment, 4 gals warm water, 4 lbs salt and 3 lbs sugar; let raise from 4 to 5 hours, and it is ready for the scale.

POTATO YEAST.

To make the yeast, boil one bushel potatoes, peel them and pass through a masher. Do not let the mashed potatoes stand warm but stir in enough ice water immediately to cool them. Dissolve 1 lb compressed yeast in some cold water and stir it in. Then add 16 lbs of sifted flour, and ice water to make it thin enough. Set away in the refrigerator. Ready to use in twelve hours. This yeast is not so strong as that made with hops, but it gives the bread a nicer flavor. It is better not to make more than two days' supply at a time.

STRAIGHT DOUGH FROM COMPRESSED YEAST.

1 bbl flour, 1 lb compressed yeast and 1 oz salt to each qt of liquid it takes to make a firm dough; let raise about 5 hours.

DOMESTIC BREAD.

No more dry baker's bread.

1 barrel Pillsbury's flour, 12 lbs 8 ozs cottolene, 2 lbs 13 ozs compressed yeast, 1 lb 6½ ozs granulated sugar, 5 lbs 10 ozs glucose, 1 lb 4 ozs salt, 6 qts potato yeast made without hops.

Sift the flour into the mixer or trough, make a hole in it and put in the cottolene.

To the glucose and 2 qts of hot water and stir them together (on the stove if necessary) to dissolve the glucose. Put it into some milk and bring it to 80 degrees by the thermometer (a little higher in Winter). Measure it and add to the batch in the mixer or trough enough milk at the same temperature to make the whole wetting measure 41 qts. Then in the mixture of glucose, water and milk dissolve the yeast, sugar and salt. Pour this into the batch. Then put in the potato yeast. Stir in enough of the flour to make the sponge about as thick as very thick cream. Let it stand ¾ of an hour and then start the mixer or mix in the trough in the usual way. Passing it two or three times through the brake is a great improvement. In the absence of a brake it wants a thorough kneading.

I would advise a person beginning to make the domestic bread to make two or three very small batches to learn about proving it as that is something that cannot be exactly described and must be learned by observation. For this purpose I give the formula figured down to a very small quantity.

WHITE BREAD.

13 lbs flour, 13½ ozs cottolene, 3 ozs compressed yeast, 1½ oz sugar, 1½ oz salt, ¾ pt potato yeast, 6 ozs glucose.

BOSTON BROWN BREAD.

2 lbs corn meal, 2 lbs rye meal, 1 lb wheat flour, 1 lb graham flour, 1 pt N. O. molasses, 1 qt milk, 1 oz soda, 1 qt salt; work the meal, flour and milk to a smooth dough; stir the soda into the molasses and to a foam; and to the dough and mix light and quick, adding the salt; fill the mould and steam for 4 hours.

BOSTON BROWN BREAD.

2 lbs corn meal, 1 lb rye meal, 1 lb graham flour, 2 lbs wheat flour, 1 pt N. O. molasses, ¼ pt of yeast, ¼ lb salt, ½ oz soda, ½ lb stale cake; soak the cake in water and let stand a day till sour; dissolve the soda in the yeast and mix with the meal and flour to a dough; then work in the molasses, soaked cake and salt; fill into the mould and set them into a vessel partly filled with water, and steam them over the fire or in a hot oven, keeping the water boiling for 4 hours. The moulds are round, 6 inches across the top, 4½ inches at the bottom and 6 inches deep and have a tight-fitting lid.

GRAHAM BREAD.

6 lbs 8 ozs flour, 3 lbs 14 ozs graham, 15 ozs lard, 9 ozs sugar, 1¼ oz salt, 6 ozs glucose, ¾ pt potato yeast.

Dissolve the 6 ozs glucose in a gill of hot water and add to it enough milk to make 2 qts 1¼ pt, warm it to 80 degrees (85 or 90 in cold weather), dissolve in it the compressed yeast, sugar and salt. Then add the potato yeast. Pour this into a hole in the flour, mix in enough flour to make a sponge as thick as cream. Let it stand ¾ of an hour. It does not fall. Then knead it thoroughly and let it stand till light enough to scale (an hour, more or less). Scale it, round it up into loaves, put into proving boxes, cover with wax paper and prove about an hour, but don't let it stand long enough to run together. When proved enough, mould it into the pans, let it prove and bake in hot oven.

SALT RISING BREAD.

Take 1 tablespoonful of bolted corn meal in a pint bowl and put on top of it soda and salt, of each, as much as the amount of a small filbert. Have ½ pint fresh (new) milk on stove; when it boils up, pour on soda, salt and meal; stir ¼ minute. Set in a very warm place 10 to 14 hours, or until it rises. If this is not good you might just as well throw it away, as it will be like making bread with compressed yeast that is spoiled. Put 1 qt hot water in 2-gal crock; put in Spring wheat flour to make a stiff sponge, stir with spatula. Now put in the emptings and same amount of soda again, and stir again. When light, put in a dish pan containing warm flour (Winter wheat); put in 1 oz of salt, 3 qts hot water and make a light dough (not too stiff). When light, add more flour so as to be able to handle, scale and put in pans, keep warm and bake in a hot oven. It does not rise any more in oven. You can make enough emptings to last a week in cold weather, but I find the bread is nicer with fresh emptings every day.

STOCK YEAST.

4 ozs of hops and 1 pail of water. Boil ½ hour and strain onto 3 lbs of strong flour. First strain just enough of the liquor to make a paste of the flour, so as to keep from getting lumpy ; then add the rest of the liquor. Now set it to cool, and when it gets to about blood heat in Winter-time, or perfectly cool in Summer, mix in a pin of stock yeast and stir up thoroughly. Cover and set away where it will not be disturbed, until it raises, falls, and clears off, which ought to be in two days. If you wish to use malt, stir in a handful when it is lukewarm, but I do not believe in malt in stock yeast, as it always has a tendency to sour.

VIRGIN STOCK.

Every baker making his own yeast should make this every month. When making your other stock yeast, take some of the paste and put it in a gallon jar about half full. Have it about as thick as a soft sponge. Cover up tight, put in a warm place, and stir every few hours until it begins to work. It will raise and fall like a sponge. It ought to be ready in about four days. Use this to stock away your stock yeast and you will never have sour bread.

STRAIGHT DOUGH FROM COMPRESSED YEAST.

To make 250 lbs of flour into bread, use 3 9-quart pails of ferment and 5 pails of water, and a little over 4 lbs of salt; have flour sifted in one end of the trough and mix the liquor, salt and ferment well together in the other end, and make the dough straight off. After the dough is made 2 hours. throw it out on the table, and, if it has slackened out, stiffen it with a little flour, then roll it out in liftable pieces and put it back in the trough for 2 hours more ; it is then ready for the scales. Scale it off any weight to suit your trade, mould it up round, and give it a little proof ; then make it up into any shape you like and give it sufficient proof, and bake it in a steady heat. This mixing can be done much better in a mixer, and the dough will take an extra pail of water.

STRAIGHT DOUGH.

This is the standard recipe for making straight dough direct from compressed yeast. Take 10 gallons of water at 75 degrees, 15 ozs compressed yeast, 2 lbs of salt, 2 lbs of lard and about 150 lbs of flour at 75 degrees, room to be kept at 80 degrees. Let the dough come up twice until it falls, which requires about 7 hours. The dough is then ready for the scale and can be used for all kinds of bread and rolls.

PLAIN AND FANCY YEAST BAKING.

COMPRESSED YEAST SPONGE.

The milk or water should be used at 85° Fahrenheit. The shop and the flour should also be kept at the same temperature. The sponge is set in one end of the trough; the yeast dissolved in part of the liquid, and enough Spring wheat flour is mixed into all the liquid to make a smooth, medium sponge. The sides and bottom of the trough must be kept scraped, so there will be no flour underneath the sponge to form lumps ; then dust a little flour on top and close the trough. A sponge made of weak flour is ready for use as soon as it commences to fall. Sponges made of strong flour can drop ¼ inch, but no more, as they will lose their strength if they do. The quality of the goods depends, in a great measure, on the character of the sponge used.

SPONGE.

¼ lb compressed yeast, 1 gal milk or water, or half of each; strong flour enough to make a medium sponge. If large sponges are made less yeast can be used.

HOME-MADE BREAD.

To a sponge made of 3 gals water, add 1 lb salt, 2 lbs scalded Indian meal or rice flour, ½ lb lard, 2 gals water, and strong flour enough to make a medium dough. Give this dough time enough to raise twice; then scale, mould, pan, rise and bake in a steady heat.

VIENNA BREAD.

As above, but use milk instead of water, and leave the Indian meal out. Then mould pointed long loaves; raise them in covered boxes, dusted with Indian meal; wash them with water; place on peel; give them three slanting cuts across the top and bake in steam oven on oven bottom. In case you have no steam oven wash them with thin egg wash, and try to keep all the steam you can in the oven by baking them with other goods, or keeping a pan with wet sawdust in the oven. Strietzel, twist, water rolls, vienna rolls, etc., are baked in the same manner.

FRENCH STICKS

Are generally set close together, upside down, in cloth-covered boxes; the cloth must be drawn up between the loaves to prevent them from sticking and running flat. French sticks, due to their length, cannot be picked up by hand. Use a thin, long, narrow board, which place alongside of the loaf; pull up the cloth a little bit and the loaf will roll onto it right side up; then place them on the peel with a rapid motion; wash over with water and give them four or five slanting cuts across the top; bake in steam oven. Long, narrow baskets may be used in place of the cloth.

VIENNA ROLLS.

Take vienna bread dough; break into 2-ounce pieces; roll them round and place them in cloth covered boxes. When half proved, stamp them with a vienna roll stamp, and turn them over. When three-quarters proved turn them over again. Wash them with water, and bake in steam oven the same as vienna bread.

CINNAMON KUCHEN.

Make a soft, smooth dough out of 6 lbs milk sponge, 1 lb butter, ½ lb sugar, 4 eggs, flavors; let raise twice and scale and mould in suitable pieces; let them lay for a few minutes and roll out flat, about ½ inch thick; place them on baking pans; wash over with melted butter; let raise; then strew a mixture of powdered sugar and cinnamon on top, and bake in medium oven. To make the cake rich you can place small pieces of good butter, 3 or 4 inches apart, and chopped almonds on top before baking.

STREUSEL KUCHEN.

The same as above, only a different mixture is strewn over the top of the cake.

STREUSEL.

Mix 1 lb of flour, 4 yolks, ¾ lb sugar, vanilla flavor; then rub this mixture through a coarse sieve and use it for streusel kuchen.

HOT CROSS BUNS.

Take kuchen dough and break in small pieces; round up like rolls, but when half risen press each one down with a cross cutter thus +; wash over with butter and dip in coarse or fine sugar; set to rise and bake hot, or wash with egg, and, when baked, ice them.

APPLE, PEACH AND PLUM KUCHEN.

The dough is rolled a little thinner, as for streusel kuchen, and even slices of fruits are laid all over the cake in symmetrical rows. Sugar and currants are strewn on top. Let raise and bake in hot oven. Cream may be used in place of the sugar and currants.

CREAM FOR FRUIT KUCHEN.

Scald ¼ lb farina and 2 ozs butter into 1 qt boiling milk; when cool mix in ½ pt sweet cream, 6 ozs sugar, 3 yolks; then make a meringue mixture from 5 whites and 2 ozs sugar, and mix this under the cream. This cream is spread on top of the fruit before baking; then bake to a light brown.

COMMON CREAM.

Scald ½ lb of farina in 2 qts of boiling milk; then add 1 lb sugar, 5 yolks and a little yolkaline and flavor.

ALL KINDS OF BERRY KUCHEN.

Proceed the same as for apple kuchen. The berries must be picked and spread over the cake. The above cream is then placed and leveled on top of the berries. Let raise and bake to a light brown. To tell when the kuchens are baked at the bottom they must come loose when you blow between the cake and pan.

CHEESE KUCHEN.

¾ lb sugar, 6 ozs butter, 8 eggs, ¼ lb flour, 4 lbs pot cheese; cream the butter and sugar and gradually work in the yolks; beat the whites to a stiff snow; thin the cheese with a little milk, and mix the whole together lightly; then cover a pan with a thin sheet of cinnamon kuchen dough and spread the mixture on top; wash over with egg; strew a few currants on top and bake hot.

STOLLEN.

A suitable quantity of currants, raisins and citron is worked under the cinnamon kuchen dough; the dough is stiffened up a little; let raise once and scale and mould in the shape of vienna bread; then roll down the centre, lengthwise, with large rolling pin; grease the outer edge same as for milk rolls; turn over; roll down a little more; place them on pans; wash with eggs; strew chopped almond on top; bake when three-quarters proved and ice while hot.

RING AND PRETZEL KUCHEN.

Roll out 5 lbs cinnamon kuchen dough; place on top 1 lb butter; fold and roll three times the same as for puff paste; then cut off strips and twist them from left to right and place them on pans in shape of rings, pretzels, crescents, etc., wash over with eggs; strew chopped almonds on top; bake hot and ice while warm. It is understood that the dough must be kept cool, and the goods raised in a cool place, otherwise the butter will run from the dough.

BATH BUNS.

Work 1 lb of coarse sugar into 5 lbs of cinnamon kuchen dough; break out in 2-ounce pieces and place them on pans; do not mould them; wash over with egg; let prove and bake in hot oven.

COFFEE WREATHS.

Roll out some cinnamon kuchen dough into long, thin strips; braid three together and form into a round wreath. Set to raise; wash with egg; strew coarse sugar and chopped almonds on top, and bake hot. They may also be iced with vanilla icing after baking.

ZWIEBACK.

Roll out the above dough like small fingers. Set close together; do not let them rise too much; bake light. Let stand one day; then cut each biscuit in two with a sharp knife. Roast well, brown on both sides, and dip in cinnamon or vanilla sugar.

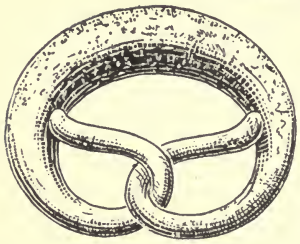
LONG CURRANT BUNS.

Take above dough, roll out in square pieces, ¼ inch thick and 10 inches wide; sprinkle with cinnamon sugar and currants; double over from both sides; set the cut side up after you cut the whole strips in small fingers with the scraper; set them close together; allow it to rise; bake in good heat and frost thick with vanilla icing.

SCHNECKEN.

Roll out same as above; sprinkle with currants, cinnamon sugar and some chopped almonds; wash edges with a little egg; make into a roll; cut into narrow pieces; set cut side up on greased tins; allow it to rise well; then bake hot and ice.

SALT PRETZELS.



Make a cool milk sponge of ⅓ the flour the same as for wheat bread, as soon as the sponge commences to fall, add sufficient water and salt (½ lb to a 10 qt pail), a little lard or butter will improve the pretzels considerable. Then scrape sides and bottom of trough, and break up the sponge good and fine.

Now take the flour, all at one time, and shake the mixture well, do not press down onto the dough, but shake it until you have a very stiff dough ready for the rollers, or dough brake; after the dough has passed several times through the rollers and found to be nice and smooth, divide it in suitable pieces and round them up, then roll them in finger shape, and last form pretzels similar to the above cut, and place them on boards or boxes to prove.

The next operation is the boiling. Place 3 gals water, 2½ lbs salt and 5 ozs potash (Laugenstein) in a large boiler, bring the solution to a boil and take off the scum, then deposit 8 or 10 pretzels in the boiling liquid, as soon as they come to the surface they are done, and ready for the oven. A skimming laddle (Bretzelfänger) is used to remove the pretzels from the boiling liquid to the peel, the peel must be held wet with the boiling liquid, otherwise the pretzels will stick to it.

The baking is done on the floor of a very hot oven, 600° Fahrenheit, which should be good and clean. A little dry fine salt should be sprinkled on top of the pretzels just before they go into the oven. The baking may also be done on wire trays, which is a great help for the beginner.

The potash (Laugenstein) gives the pretzels that golden glossy appearance, therefore the quantity to be used may be judged from the color of the goods. A certain weight cannot be given as the potash varies considerable in strength.

FOR SMALL BAKERIES.

Small bakeries are managed in many different ways, but through experience I found that the system to make all kinds of bread rolls, buns, etc., out of one large sponge is the easiest and best paying. A sponge for each and everything will do for large bakeries, but not for the smaller ones. Besides the trouble of making so many small sponges, they require more yeast; they cool off quicker and the shop must be kept at a high temperature to get good results. The following will give you an idea of how a small bakery can be managed without any trouble and have all kinds of goods out of one sponge.

SPONGE.

Set a medium sponge of 10 gals water, 80° F., and 1 lb of compressed yeast; when the sponge commences to drop it is ready, which will take from 3 to 4 hours, but before the sponge has reached that point you must have all your bowls for the different goods in readiness, and all the ingredients scaled into it. Now weigh part of the sponge into the different bowls and add the water and salt to the remaining sponge in the trough; then make all the doughs in the bowls and have your assistants break up the sponge good and fine by scraping the sides and the bottom of the trough, from this liquid pour a few dippers on the other end of the trough and stiffen it up with rye flour, let rise once only, then scale, mould and bake; this will make a nice sweet rye loaf.

For graham bread use the same liquid, add graham flour instead of rye flour and a little molasses. The remaining liquid make up into a home-made dough, adding a little lard and sugar.

It is to be understood that a sponge of 10 gals of water should have 9 gals water on top for dough, and 4 ozs salt to each gallon, so a batch of this size would require 4¾ lbs salt, but remember when you use part of the sponge for small stuff you must allow for same, always put a little less water on top of sponge as you have sponge in the trough.

MILK ROLLS AND BUNS.

Take 10 lbs of the above sponge, ½ lb sugar, ½ lb lard, 2 ozs salt, 1 pt warm milk; make medium dough; let rise twice, pan and bake.

VIENNA BREAD AND ROLLS.

Take 20 lbs sponge, 2 qts warm milk, 6 ozs salt, little shortening or malt extract; let rise twice scale, mould and bake. The best way in baking this kind of bread and rolls is to place the home-made bread on both sides of the oven, leaving the centre free for baking Vienna bread and rolls, the steam from the home-made bread will give you that golden color; of course the damper and oven door must be kept closed as much as possible.

FRENCH BREAD AND ROLLS

Are made in the same manner as Vienna Bread and Rolls.

COFFEE CAKES.

All kinds of coffee cakes, such as Turk's heads, coffee wreaths, hot cross buns, bath buns, stollen and cinnamon kuchen may be made from the following do gh : Make a soft smooth dough out of 10 lbs of sponge, 1 lb butter, ¾ lb sugar, 4 eggs, ½ pt warm milk, little salt, and flavor; let rise twice and work up into the different shapes. More particulars you will find on another page of this book.

GERMAN RYE BREAD.

In place of yeast, a sour stock is used for this kind of bread. This sour stock is generally saved from the last batch. If you keep 4 lbs of dough for the next batch it will be sufficient. This piece of dough should be freshened up every 5 hours with a little water and rye flour; this is necessary to keep the stock in good condition; a little ground caraway seed or hop water will improve the stock very much. With this stock set a medium sponge, using the best rye flour, say of 8 gals of water; when this sponge commences to drop add 4 gals of warm water and 2 lbs salt; break up the sponge good and fine and make an upright dough; let rise once, then scale, mould and place in straw baskets; when half proved turn over the basket onto the peel, wash over, prick with a match, and bake in hot oven; when baked wash over again.

For starting a sour stock, you may take 2 lbs of yeast sponge, 3 pts of warm water and rye flour to make an upright dough; as soon as this dough commences to drop it is ready to set a sponge for a batch of rye bread ; if not used right away it should be freshened up with a little water and rye flour. If the rye flour is weak, a little Spring wheat flour may be used with it.

PUMPERNICKEL.

Make an upright sponge from 4 lb of the above sour stock, 1 pail of tepid water and sufficient graham rye flour (broken rye).

When this sponge commences to drop, add 5 pails of water, 3 lbs salt and graham rye flour enough to make a very stiff dough. Let the dough spring on, then scale and mold into short long loaves; give them half prove and grease the loaves with soft lard on sides and ends; it is then ready to go into the oven. (Use a 10 qt pail.)

The oven must be good and hot 600° F. The sides and back of the oven must be lined with wooden strips, say 2 in. x 4 in., and length to suit your oven. These strips should be whitewashed about twice a week; that prevents them from burning, and prevents the bread from getting dirty and hard. The loaves are set close together across the oven that the ends touch the back strip, the second row to touch the first, and so on until all used up. The grease prevents them from sticking.

For smaller bakeries, it is advisable to bake this kind of bread in large square pans lined with thin wooden strips.

In the north of Germany, where this kind of bread can be found at every home, it is made a little different; the process in general is the same, the only difference being that the loaves after being molded are scalded between two wood fires in the oven by means of an iron "Gassel." This tool is made of iron $\frac{1}{4}$ in. thick, 12 in. wide, and about 6 ft. long, with handle. The gassel is first heated, cleaned and dusted with corn meal. The loaves are then put on across, 1 in. apart, say about a dozen at a time, wash them over with water and transfer the gassel into the oven between the fires. As soon as the loaves become blistered, take out the gassel and place the loaves on boards for proving. In this way continue until all done.

You will find that these loaves have a nice smooth skin. Just before the loaves go into the oven the skin must be cut at the sides of loaf, lengthways, to prevent the skin on top of loaf from breaking, the sides and ends must be greased with soft lard.

A two-pound loaf will bake about a little over an hour. To ascertain if the loaves are baked, touch them in the side lightly; if the dent comes out like it would on a sponge, the loaf is baked; if the dent remains it must be baked longer; as soon as the bread is baked, wash over with a thin solution of scalded cornstarch.

HOME-MADE BREAD.

2 pails of water, 5 ozs of yeast, 2 lbs of corn flour made into mush, 1 lb of salt, ¾ lb of sugar, ½ lb of lard. Make the sponge with 1 pail of water; dissolve the yeast and set at 75 to 80 degrees, not too tight. When the sponge is ready, put on the other pail of water, with salt, sugar and lard; if the mush is lumpy it should be thinned with a part of the water and forced through a sieve on the sponge. Break the sponge up fine and make a medium tight dough; work it well, because the mush gives a wet, unfinished feel to the dough. Let it come up once, punch down, and let it spring on again; scale and make into loaves without moulding round on the board; give nearly full proof and bake in a good solid heat. Use a 10-qt pail.

FRENCH BREAD.

Make the ferment and stock with compressed yeast instead of going to the trouble to make stock yeast: One pail of ferment, one pail of water, one pound of salt. Take one pail of ferment, make a sponge as usual, and let it get good and ripe; give it a good drop. When ready put on a pail of water and 1 lb of salt; have it the right temperature, 75 degrees, and make a good dough, more slack than medium. Work your dough well; the French bakers beat the dough like a sponge. Let it raise up once, let come up half the second time; scale, mould and make into loaves about two feet long. The moulded loaf is set to prove in cloth-lined boxes, which are dusted with flour; the cloth s drawn up between the loaves to prevent touching each other. They are then given about three-quarter proof; put on the peel by means of a thin board which is slipped under the loaves, washed with water, given three or four slanting cuts, and are transferred to the oven. The split loaves are first moulded in the shape of the Vienna loaves, given a little proof, then they are dusted with flour and pressed through the center with a long rolling-pin; they are set in cloths to prove, like the long loaves, split side down. When proved they are put in the oven in the same manner, but without being washed. Use a 10-qt pail.

406. CÆSAR BUNS.

2 lbs flour, ½ lb butter, ½ lb sugar, ¼ lb currants, 1 oz cream tartar, ½ oz soda, 3 eggs, milk, essence lemon. Sift the soda, cream tartar, and flour well together upon the bench. Make a bay, put in butter, sugar, and currants. Break in the eggs and work into a soft dough with milk. Lay out on greased tins in thirty penny buns, dust with sugar, hot oven.

PART VIII.

407. EGG PRESERVING.*

This recipe has been thoroughly tested and proved to be the best yet discovered.—It has been brought into competition with most others at agricultural exhibitions abroad and in this country and has invariably triumphed.

To 30 gallons of soft water add 13 lbs unslacked white lime and 5 lbs salt. Stir it well each hour or two for one day. Then let it settle. Then dip off all that is clear. Now take 8 oz borax, 3 oz bi-carbonate soda, 8 oz cream of tartar and 8 oz salpetre. Pulverize these well, mix them thoroughly and dissolve in 2 gallons of *boiling water*, and pour it into the clear lime water you have dipped off. This will fill a coal oil barrel a little over half full. *Now be sure your eggs are fresh.* It does not *improve a bad egg one bit* to be preserved. Fill the barrels up within 4 inches of the top with eggs, and be sure that there is from 2 to 3 inches of the liquid above the eggs.

A coal oil barrel will hold about 150 dozen eggs. When you get the barrel full, spread an old cloth on top of the eggs, and cover the cloth an inch or more with lime settlings that were left in the barrel after dipping the water off. Do not have the cloth hung over the top of barrel or it will cause the pickle to run out. Do not use the pickle but once, but make a fresh pickle for each barrel of eggs. After the eggs have been in pickle for thirty days examine them. Keep them in a *dry, cool* place. Be particular to have *pure drugs* to make your pickle. Buy an egg tester (I will send you one for 50 cents), and examine every egg *particulary* before preserving. Any that are not *strictly fresh* mark immediately. You can sell them for at least as much as you paid for them. Then *preserve the fresh ones.* Do not put in any cracked eggs, as they will spoil. To clean coal oil barrels burn them out, fill with water and let soak several days.

The lime must be of the finest quality, free from sand and dirt—lime that will slack white, fine and clean. Have the salt clean, and the water pure and sweet, free from all vegetable or decomposed matter.

Slack the lime with a portion of the water, then add the balance of the water, the salt and other elements. Stir well three or four times at intervals, and then let it stand until well settled and cold. Either dip or draw off the the clear pickle into the cask or vat in which it is intended to preserve the eggs. When the cask or vat is filled to a depth of 15 to 18 inches, begin to put in the eggs, and when they lie, say about one foot deep, spread around over them some pickle that is a little milky in appearance, made so by stirring up some of the very light lime particles that settle last, and continue doing this as each lot of eggs is added. The object in doing this is to have the fine particles drawn into the pores of the shells, as they will be by a kind of inductive process, and thereby completely seal the eggs. Care should be taken not to get too much of the lime in; that is not enough to settle and stick to the shell of the eggs, and render them difficult to clean when taken out.

The chief cause of thin, watery whites in limed eggs is that they are not properly sealed in the manner described. Another case is the putting into the pickle old stale eggs that have thin, weak whites. When the eggs are within 4 inches of the top of the cask or vat, cover it with factory cloth, and spread on two or three inches of the lime that settles in making the pickle, and it is of the greatest importance that the pickle be kept over this lime. A tin basin (holding about 6 or 8 dozen eggs) punched quite full of inch holes, edge muffled with leather, and a suitable handle about 3 feet long attached, will be found convenient for putting the eggs into the pickle. Fill the basin with eggs, put both under the pickle and turn the eggs out; they go to the bottom without breaking.

When the time comes to market the eggs they must be taken out of the pickle, cleaned, dried and packed. To clean them, secure half of a molasses hogshead, or something like it, fill the same half full of water. Have a sufficient number of crates the right size (to hold 20 or 25 dozen eggs) made of lath or other slats, placed about a $\frac{1}{4}$ of an inch apart. Sink one of these crates into the half hogshead, take the basin used to put the eggs into the pickle, dip the eggs by raising it up and down in the water, and if necessary to properly clean them set the crate up and douse water over the eggs; then if any egg are found, when packing, that the lime has not been fully removed from, they should be set out and all the lime cleaned before packing. When the eggs are care-

fully washed, they can be set out in a suitable place to dry, in the crates. They should dry quickly, and be packed as soon as dry. In packing the same rules should be observed as in packing fresh eggs.

408. EGG PRESERVING.

Germans take 1 lb of fresh slacked lime to 100 eggs, pile your eggs in a strong barrel broad side down, and pour only the clear lime water on top of the eggs so it will stand one inch above the eggs, then put a heavy piece of paper on top, and lay the thick lime that settled down on top of the paper; from time to time add fresh lime water, so that you always keep one inch above the eggs. These eggs will keep one year or more.

409. AMERICAN EGG PRESERVING.

To each patent pail full of water add 2 lbs of fresh slacked lime and 1 lb of salt, mix well. Fill your barrel half full with this fluid, put your eggs down in it any time; after June always keep the fluid one inch over the eggs.

PART IX.

411. FLAVORING EXTRACTS.

The following proportions of oils and alcohol make a better extract than can be obtained from most of the preparations manufactured for sale. Bakers, confectioners and families will find it to their interest to manufacture their own extracts from these recipes.

412. VANILLA EXTRACT.

2 oz vanilla beans, 6 oz alcohol, 4 oz water; cut and pound the beans, put the whole in a glass bottle, let it stand 2 or 3 weeks, shake it up once in a while, and it is ready for use.

413. CHEAP VANILLA EXTRACT.

4 oz vanilla, 1 lb tonka beans, 2 qt alcohol, 1 pt water.

414. EXTRACT OF ANISE.

1 oz anise oil, 1 pt alcohol.

415. EXTRACT OF CLOVES.

2 oz oil of cloves, 1 pt alcohol.

416. EXTRACT OF CINNAMON.

1 oz ceylon oil, 1 pt alcohol.

417. EXTRACT OF BITTER ALMONDS.

2 oz oil of bitter almonds, 1 pt alcohol.

418. EXTRACT OF CAPRICUM.

4 oz powdered cayenne pepper, 1 pt alcohol.

419. EXTRACT OF GINGER.

8 oz green Jamaica ginger, 1 pt alcohol; let stand one month, then filter and use.

420. EXTRACT OF SARSAPARILLA.

2 oz oil of sassafras, 2 oz oil of wintergreen, 1 pt alcohol.

421. EXTRACT OF LEMON.

2 oz oil of lemon, the best, 1 pt alcohol, mix and use.

422. EXTRACT OF PEPPERMINT.

2 oz oil of peppermint, 1 pt alcohol, mix and use.

423. EXTRACT OF WINTERGREEN.

1 oz oil of wintergreen, 1 qt alcohol, mix and use.

VANILLA AND TONKA EXTRACT.

4 ozs vanilla, 1 lb tonka, 2 qts alcohol, 1 pt water. Chop or pound the beans and put them in the alcohol and water for three weeks.

PART X.

ICE CREAM.

Put 2 lbs sugar, 4 eggs and vanilla in a clean kettle, stir together well with an egg beater, and add 4 qts of cream, place it on the fire, and stir constantly until it is about to boil, then take it from the fire and strain it through a hair sieve into an earthen crock, let it stand till cool and pour it into the freezing-can already imbedded in broken ice and salt, cover and turn the crank slow and steadily until it can not be turned any longer, open the can and remove the dasher. Scrape the hardened cream from the sides with a long handled spatula, then beat and work the cream until smooth. Close the can, draw off the water and repack with fresh ice and salt, and let rest for an hour or two to harden.

Ice cream is often made from fresh unscalded cream beaten with force during the entire freezing process, which makes it very light and snowy. It also increases considerably in quantity (recipes you will find below). Another kind of ice cream (called Hokey-Pokey) which you can buy on the New York streets from the sons of sunny Italy, I would like to mention: Dissolve 2 oz gelatine in ½ pt milk or water, then 4 qts of milk and 8 eggs slightly beaten, add 1½ lb sugar, little salt and the yellow rind of 2 lemons, put the ingredients into a clean kettle, set on the fire and stir till it begins to thicken, then remove quickly, and pour it into an earthen crock and continue to stir it till nearly cool. Then add your gelatine and pour the whole into the freezer, and freeze like other ices.

424. ICE CREAM.

6 qts cream, 1½ lb sugar, vanilla flavor; no boiling.

425. ICE CREAM.

6 qts cream, 1½ lb sugar, 1 pt glucose, flavor; no boiling.

426. CHOCOLATE ICE CREAM.

6 qts cream, 2 lbs sugar, ½ lb chocolate; no boiling.

427. LEMON ICE CREAM.

6 qts cream, 2 lbs sugar, 4 lemons; no boiling.

428. RASPBERRY AND STRAWBERRY ICE CREAM.

6 qts cream, 1½ lb sugar, 1 qt berries; no boiling. Put the ripe berries in a flannel bag, add a little sugar, and hang the bag on a nail; put a basin under to catch the juice.

429. CHEAP ICE CREAM.

5 qts milk, 1½ lb sugar, ½ lb corn starch; dissolve the starch in 1 qt milk, then mix altogether, stir it and let it come close to a boil; flavor to suit.

430. ICE CREAM.

Put 4 eggs, 8 yolks, ¾ lb sugar, 1 qt milk on the fire, beat it well, but do not let it come to a boil; strain and freeze, flavor to suit your taste.

COFFEE ICE CREAM

1 qt best cream, ½ pt of strong Mocha coffee, 14 ozs white sugar, 8 yolks. Mix these ingredients in a porcelain-lined basin. Place on fire to thicken. Rub through hair sieve into a basin. Put into freezer and freeze.

CHOCOLATE ICE CREAM.

3 pts best cream, 12 ozs sugar, 4 eggs, a tablespoonful of extract vanilla, a pint rich cream whipped, 6 ozs chocolate. Dissolve chocolate in small quantity of milk to smooth paste. Now mix it with cream, sugar, eggs and extract. Place all on fire, stir until begins to thicken. Strain through hair sieve. Place in freezer; when nearly frozen, stir in lightly the whipped cream, and 1 tablespoonful extract vanilla, and finish.

CHOCOLATE ICE CREAM.

1 qt rich sweet cream, ½ lb granulated sugar, 2 ozs chocolate flavored with 2 teaspoonfuls of extract vanilla. Be very careful to have chocolate rubbed to smooth paste by having milk warm and adding very small quantity at a time. Add all together and freeze.

CRUSHED STRAWBERRY ICE CREAM.

3 pts best cream, 12 ozs sugar, 2 whole eggs. Mix all in porcelain-lined basin; place on fire; stir constantly to boiling point. Remove and strain through hair sieve. Place in freezer and freeze. Take 1 qt ripe strawberries, select, hull, and put in a china bowl. Add 6 ozs sugar, crush all down to pulp. Add this pulp to frozen cream, with 2 tablespoonfuls extract vanilla, mix in well. Now give freezer few additional turns to harden.

FRENCH VANILLA ICE CREAM.

1 qt rich sweet cream, ½ lb granulated sugar, yolks of 6 eggs. Place cream and sugar in porcelain kettle on fire, allow them to come to boil; strain immediately through hair sieve, and having the egg well beaten, add them slowly to the cream and sugar while hot, at same time stirring rapidly. Place on fire again and stir for few minutes. Then pour into the freezer and flavor with 1 tablespoonful extract vanilla, and freeze.

ITALIAN ORANGE ICE CREAM.

1½ pts best cream, 12 ozs sugar, juice of 6 oranges, 2 teaspoonfuls extract of orange, yolks of 8 eggs, and pinch of salt. Mix these ingredients in porcelain-lined basin, stir over fire until the composition begins to thicken. Rub and pass the cream through a hair sieve, put into freezer and freeze.

LEMON ICE CREAM.

1 qt best cream, 8 ozs sugar, 3 eggs. Place on fire. Stir constantly, until it reaches boiling point. Then immediately remove and strain. When cold, place in freezer, and flavor with 1 tablespoonful extract lemon and freeze.

PEACH ICE CREAM.

1 doz of best and ripest red-cheeked peaches; peel and stone; place in china basin, crush with 6 ozs sugar. Now take 1 qt best cream, 8 ozs sugar, 2 eggs. Place all on fire until it reaches boiling point; now remove and strain; place in freezer and freeze. When nearly frozen stir in peach pulp, with teaspoonful extract almonds; give few more turns of freezer to harden.

HOW TO PREPARE STRAWBERRIES FOR ICE CREAM.

Pick the stems off the berries and wash them and run through a fruit crushing machine, then place them in a stone dish and add enough red color to color them a bright red, and leave set this way for one hour, when you can add the berries to the ice cream, which will color the cream a light pink color, and the berries will show up through the cream like bright red crushed berries.

PEACHES FOR ICE CREAM.

Prepare the peaches the same way as the strawberries, (excepting the color), add a little red and yellow color to make a nice rich peach color.

HOW TO PREPARE CHOCOLATE FOR ICE CREAM.

Take 5 lbs of plain liquor chocolate and cut it up fine and place it in a farina boiler and set it on the fire and stir till it is well melted, then take 6 lbs of sugar and 1 lb of glucose and 1 qt of water and place the sugar, glucose and water in a copper pan and set on the fire and cook to 35° on syrup gauge, or a thin syrup, then take a dipper and pour the syrup into the chocolate in a fine stream, stirring the chocolate well all the time, and continue this way till you have all the syrup added to the chocolate, then stir the chocolate well till quite smooth, then set it away in a cool place and when you wish to use the paste in ice cream take 1 or 2 lbs of the paste and place it in a pan, and set the pan in warm water and when the paste is melted add a little cream to the paste to thin it, and then add it to the ice cream.

BISCUIT GLACE.

1½ pt cream, 12 ozs sugar, 8 yolks, and 1 tablespoonful extract of vanilla. Take 6 ozs crisp macaroons, pound in mortar to dust. Mix cream, sugar, eggs, and extract. Place on fire and stir composition until it begins to thicken. Strain and rub through hair sieve into basin. Put into freezer; when nearly frozen, mix in macaroon dust. Another tablespoonful extract of vanilla, and finish freezing.

HOW TO MAKE WATER ICES.

Water ices are always best when made from fresh fruits in their season, such as peaches, grapes, currants, berries, cherries, pineapples, lemons and oranges. For Winter use we find currant, grape and cherry juice are the most popular. Cherry and grape juice boiled in bottles and kept till 2 or 3 years old are good stand bys and are handy for use. The following formula we find gives the best satisfaction: Take 6 qts of water and add 2 qts of fruit juice (new or boiled) and add enough sugar to make a syrup of 20° strength (cold) with the syrup gauge; now put 1 lb of glucose in a pan and warm it a little and then mix with the syrup and add enough citric acid to make the syrup a little tart, then color to suit the fruit you are using (red or yellow or orange), and freeze all to a stiff ice, when it is ready for use. If you wish to use the water ice for moulding or decoration, make your syrup weaker as the richness of the sugar will cause it to melt much sooner. For orange or lemon ice, proceed the same way, only adding the grated rind and strain before freezing.

LEMON WATER ICE.

Juice 6 lemons, 2 teaspoonfuls extract lemon, 1 qt water, 1 lb powdered sugar, 1 gill rich, sweet cream; add all together and strain. Freeze same as ice cream.

ORANGE WATER ICE.

Juice 6 oranges, 2 teaspoonfuls extract orange, juice of 1 lemon, 1 qt water, 1 lb powdered sugar, 1 gill rich, sweet cream; add all together and strain. Freeze same as ice cream.

RASPBERRY WATER ICE.

Press sufficient raspberries through hair sieve to give 2 pts of juice. Add 1 lb sugar, and juice of 1 lemon, with one tablespoonful extract raspberry. Place in freezer and freeze.

APRICOT WATER ICE.

3 qts water, 4 lbs sugar, 1 qt apricot pulp.

PEACH WATER ICE.

3 qts water, 4 lbs sugar, 1 qt peach pulp.

NECTARINE WATER ICE.

3 qts water, 4 lbs sugar, 1 qt nectarine.

CHERRY WATER ICE.

3 qts water, 4 lbs sugar, 1 qt cherry juice.

RED CURRANT FRUIT ICE.

Put 3 pts of ripe currants, 1 pt red raspberries, ½ pt of water, in basin. Place on fire and allow to simmer for few minutes, then strain through hair sieve. To this add 12 ozs sugar, and ½ pt of water. Place all into freezing can and freeze.

PRESERVES.

DIRECTIONS FOR PRESERVING.

Preserves should be kept carefully from air, in a very dry place; if they stand in a warm place they will mold. They should be looked at 2 or 3 times in first 2 months, that they may be gently boiled again if not likely to keep. It is supposed by some that cheap sugar will do for preserves; this is a mistaken idea; the very best sugar should be used; if cheap sugar is used, it should be cleansed and scum all taken off.

AMOUNT OF SUGAR TO A QUART JAR.

Cherries	6 ounces.
Strawberries	8 "
Raspberries	4 "
Lawton Blackberries	6 "
Field "	6 "
Quince	10 "
Sour Pears	8 "
Wild Grapes	8 "
Peaches	4 "
Bartlett Pears	6 "
Pineapples	6 "
Crab-apples	8 "
Plums	8 "
Pie Plant	10 "
Sour apples, quartered	6 "
Ripe Currants	8 "
Cranberries	12 "

PREPARING FRUITS FOR PRESERVING.

Boil Blackberries, moderately	about 6 minutes.
" Plums "	" 10 "
" Raspberries "	" 6 "
" Cherries "	" 5 "
" Strawberries "	" 8 "
" Whortleberries "	" 5 "
" Pie Plant, sliced,	" 10 "
" Bartlett Pears, in halves	" 20 "
" Small sour Pears, whole	" 30 "

Boil Peaches, halves.....about 8 minutes.
" Peaches, whole..... " 15 "
" Pineapple, sliced ½ in. thick..... " 15 "
" Siberian or Crab-apple, whole..... " 25 "
" Sour Apples, quartered..... " 10 "
" Ripe Currants..... " 6 "
" Wild Grapes..... " 10 "
" Tomatoes..... " 60 "
Pour into warm jars.

CITRON PRESERVES.

Prepare rind into any form you desire; boil very hard for 39 or 40 minutes in water; take from water and put into clear cold water; allow them to stand overnight; in morning change water and put them to boil; let cook until they have entirely changed color and are quite soft; then make syrup, allowing 1½ pounds white sugar to 1 pound fruit; then add fruit, which needs but little more cooking. Mace, ginger or lemon flavors.

PRESERVED PEACHES.

Take ripe, but not *soft* peaches. Pour boiling water over them to take off skins, which will pull off easily. Weigh equal quantities fruit and sugar; put them together in earthen pan overnight. In morning pour off syrup, boil few minutes; set off kettle, take off scum. Put back kettle on fire; when syrup boils up put in peaches. Boil them slowly ¾ of an hour; take out and put in jars. Boil syrup 15 minutes more, and pour over them.

TO PRESERVE STRAWBERRIES.

To 1 lb strawberries, after they have been picked over, add 1 lb sugar; put them in preserving kettle, over slow fire, until sugar is melted, then boil them precisely 25 minutes fast as possible; have jar ready and put fruit in boiling hot; jar should be heated before hot fruit is poured into it, otherwise it will break. Cover and seal jars immediately; set in a cool place.

RIPE TOMATO PRESERVES.

Seven lbs round yellow tomatoes peeled, 7 lbs sugar, juice 3 lemons; let stand together overnight. Drain off syrup and boil it; skim well, then put in the tomatoes and boil gently 20 minutes. Take out fruit with skimmer, spread on dishes. Boil syrup down till it thickens, adding, just before you take it off fire, juice of the lemons. Put fruit into jars and fill up with hot syrup. When cold, seal up.

QUINCE AND APPLE PRESERVES.

Take an equal amount of sweet apples and quinces; weigh them, then take by weight an equal amount of sugar; pare, quarter and core the fruit. When quince is boiled tender, take it out; boil apples in quince water, put them into syrup, let them boil until they look red and clear—an hour and a half is not too long. Do not boil quinces in syrup, but put layers of the apple, when done, into jars with quince, previously cooked tender in water, and pour syrup over them.

PRESERVED QUINCES.

Pare, quarter and core them, saving skins and cores. Put quinces over fire, with just enough water to cover them, and simmer till soft, but do not let them cook till they break. Take out fruit and spread on dishes to cool; add parings and cores to water in which quinces were boiled; stew it an hour, then strain through jelly-bag; to each pint of this liquor allow a pound of sugar. Boil and skim this, put in fruit and boil 15 minutes. Take all off the fire, and let stand in deep dish 24 hours. Then drain off syrup, let it boil, put in quinces and boil 15 minutes. Take out fruit again, spread on dishes; boil syrup down to a jelly, nearly. Put fruit into jars $\frac{2}{3}$ full, and cover with the syrup. The quinces will be a fine deep red color.

TO PRESERVE CURRANTS.

To 10 lbs currants, 7 lbs sugar; take stems from 7 lbs currants, press the juice from other 3 lbs. When sugar is made into hot syrup, put in currants; boil until thick and rich.

BRANDY PEACHES.

Drop peaches into hot water; let them remain till skin can be ripped off; make thin syrup, let it cover fruit; boil fruit till they can be pierced with a straw; take it out, make very rich syrup, and add, after it is taken from fire, while it is still hot, an equal quantity of brandy. Pour while still warm over the peaches in the jar. Peaches must be covered with it.

JELLIES AND JAMS.

HOW TO MAKE JELLIES.

Put the fruit in stone jar placed in boiler of hot water. When fruit is sufficiently softened, strain through jelly-bag, place juice in preserving kettle and allow 1 lb of sugar to pint of juice. While heating juice place sugar in dish in oven; allow juice to boil 20 minutes, then add heated sugar. Let all come to a boil and remove from fire; having glasses scalded, pour in brimming full and allow them to stand in the sun for at least a day, or till jelly is thoroughly set; cover with tissue paper saturated with brandy, and over all paste thick white or brown paper.

APPLE JELLY.

Take apples, wipe and slice them; use seeds, skins and all; cook soft in cider enough to cover them; strain through cloth laid in sieve; add a pound of sugar to pint of juice and boil up a few minutes.

CRAB-APPLE JELLY.

Boil apples with just water enough to cover them until tender. Mash with spoon, and strain out juice. Take pint of juice to pound of sugar; boil 30 minutes, strain through a hair sieve.

CALF'S FEET JELLY.

Boil 2 calf's feet, well cleaned, in gallon of water till reduced to a quart, then pour into a pan. When cold skim off all fat, take jelly up clean; leave settlings at bottom; put jelly into saucepan, with pint white wine, ½ lb loaf sugar, and juice of 4 lemons. Add the whites of 6 eggs, well beaten; stir all well together, put on fire, let boil about 15 minutes without stirring. Pour into large flannel bag, repeat stirring until it runs clear; then have ready large china basin.

CIDER JELLY.

2 ozs gelatine dissolved in 1 pt cold water. In 20 minutes add 1 pt boiling water, 1 qt cider, 1 lb sugar (granulated), and rind and juice of 2 lemons. Let stand on stove until hot, but do not boil. Then strain into moulds.

CURRANT JELLY.

2 ozs gelatine, dissolved in 1 pt cold water, 1 pt wine, 1 qt boiling water, 2 lbs granulated sugar, and 3 lemons, grated, to each quart of juice.

PLUM JELLY.

Take as many plums as you have, pour sufficient boiling water over to cover them. Pour off water immediately, draining them. Put plums in preserving kettle with boiling water enough to cover again; then boil till plums begin to open, and some juice is extracted. Then pour off liquid, strain it, add to each pound of juice 1 lb sugar, return to kettle; boil it from 20 minutes to ½ hour, as it may require, and you will have most delicious jelly. The plums may be used for pi s or sauce.

QUINCE JELLY.

Slice quinces without either paring or coring. Put them into preserving kettle; just cover with water; put over fire, boil until soft. Remove from stove, strain off liquor. To every gallon allow 4 lbs of sugar; boil very fast until it becomes a stiff jelly.

LEMON JELLY.

1 oz gelatine, soaked in ½ pt cold water 1 hour; add 1 pt boiling water, and ¾ lb sugar, extract lemon to taste. Stand on stove until boiling. Strain into mould, set in cool place.

STRAWBERRY OR RASPBERRY JELLY.

Get fine-colored, fresh, ripe fruit; put over fire at sufficient distance for juice to flow slowly; do not allow it to run longer after it is perfectly clear, probably 20 minutes; then run through jelly-bag without pressing. If juice is at all turbid, strain again through muslin into pan, simmer it ¼ of an hour; then add 1 lb sugar to each pint juice and boil 10 minutes longer.

WINE JELLY.

2 ozs gelatine, soaked 2 hours in a ½ pt cold water; 1 pt white wine or sherry; 1 lemon, all the juice and ½ the grated peel; 1 teaspoonful extract bitter almonds, 1 pt white sugar, 1 pt boiling water. Put soaked gelatine, lemon, sugar, and extract together, and cover close ½ hour. Pour on boiling water, stir and strain. Add wine, and strain again through flannel bag, without squeezing, and leave in mould, wet with cold water until solid.

BLACK OR RED CURRANT JAM.

Time, ¾ of an hour to 1 hour. To every pound of currants allow ¾ of a lb of sugar. Gather currants on fine day, pick from stalks. Put them into preserving pan with sugar broken into small pieces. Bring gradually to boil, then let simmer, removing scum as it rises, stirring jam constantly. When done, put into pots with brandy paper, or paper steeped in starch, over them, and tie them down closely.

CHERRY JAM.

To 12 lbs cherries, when ripe, weigh 1 lb sugar; break the stones of part, and blanch them; then put them to fruit and sugar; boil all gently till jam comes clear from the pan.

GOOSEBERRY JAM.

Time, 1¼ hours, ¾ lb loaf sugar to 1 lb red gooseberries. Pick off stalks and buds from gooseberries, bruise them lightly, boil them quickly for 8 or 10 minutes, stirring all the time; then add sugar, pounded and sifted, to fruit, boil quickly, removing scum as it rises. Put into pots, when cold cover as above. All jams are made much in the same way.

PINEAPPLE JAM.

Peel, grate, and weigh the apple. Put pound to pound of pineapple and sugar. Boil it in preserving kettle 30 or 40 minutes.

ICED FRUITS FOR DESSERTS.

Any desirable fruit may be easily iced by dipping first in the beaten white of an egg, then in sugar finely pulverized, and again in egg, and so on until you have the icing of the desired thickness. For this purpose oranges or lemons should be carefully pared, and all the white inner skin removed that is possible, to prevent bitterness; then cut either in thin horizontal slices if lemons, or in quarters if oranges. For cherries, strawberries, currants, etc., choose the largest and finest, leaving stems out. Peaches should be pared and cut in halves, and sweet juicy pears may be treated in the same way, or look nicely when pared, leaving on the stems and iced. Pineapples should be cut in thin slices, and these again divided into quarters.

PART XI.

SYRUPS FOR SODA WATER.

13 lbs granulated sugar, 1 gallon water, boil about 5 minutes, the froth of the white of an egg mixed with it adds to its clearness, skim off, strain through a piece of flannel while hot and add 1 pt of glucose; keep it in a cool place.

431. RASPBERRY SYRUP.

The combination press will press the juice out of the berries very nicely and can be bought at any hardware store. To each gallon of juice add 13 lbs sugar, dissolve it by gentle heat, not to exceed 125 degrees, bottle while warm and cork for future use. Mix ½ oz acetic acid in 3 oz water and add to each gallon of juice before bottling.

432. STRAWBERRY SYRUP.

Same as above.

433. PINEAPPLE SYRUP.

As above.

434. SARSAPARILLA SYRUP.

Add 20 drops of wintergreen and sassafras oils in a wineglass full of alcohol, color the syrup with burnt sugar or extract of licorice.

435. CREAM SYRUP

Reduce the condensed milk to the consistency of cream by adding a little water, then add an equal quantity of simple syrup.

436. CHOCOLATE SYRUP.

Melt ½ lb chocolate and stir 2 qts of syrup through it, ready for use.

437. FOAM ON SODA WATER.

In order to create a foam that will stand on soda water when drawn from the fountain all you have to do is to incorporate with the syrup a certain proportion of dissolved gum arabic. 1 oz of gum dissolved and added to 1 gallon of syrup will be found amply sufficient for the purpose.

Bi-carbonate of soda is useful and harmless in preventing cream from souring for a day or two, especially if the cream is kept on ice or in cold spring water.

BLACKBERRY SYRUP.

1 gal plain syrup, 2 pts blackberry juice.

BLACK CURRANT SYRUP.

1 gal plain syrup, 2 pts black currant juice.

BLACK RASPBERRY SYRUP.

1 gal plain syrup, 2 pts black raspberry juice.

CATAWBA GRAPE SYRUP.

1 gal plain syrup, 1 pt Catawba grape juice, 1 pt Catawba wine.

CHERRY SYRUP.

1 gal plain syrup, 2 pts black cherry juice.

CONCORD GRAPE SYRUP.

1 gal plain syrup, 1½ pt Concord grape juice, ½ pt Concord grape wine.

CRANBERRY SYRUP.

1 gal plain syrup, 2 pts cranberry juice, ½ fl oz soluble essence of lemon.

LIME SYRUP.

1 gal plain syrup, 2 pts lemon juice, 2 fl oz soluble essence of limes.

PEACH SYRUP.

1 gal plain syrup, 2 pts peach juice, ½ fl oz peach essence.

PINEAPPLE SYRUP.

1 gal plain plain syrup, 2 pts pine apple juice, 1 fl oz fruit acid solution.

PLUM SYRUP.

1 gal plain syrup, 2 pts plum juice.

QUINCE SYRUP.

1 gal plain syrup, 2 pts quince juice.

RASPBERRY SYRUP.

1 gal plain syrup, 2 pts raspberry juice.

RASPBERRY SYRUP.

1 gal plain syrup, 1 pt raspberry juice, 1 pt red currant juice.

ARTIFICIAL FRUIT SYRUPS.

These syrups may be cheapened by substituting glucose for a part of sugar syrup. I do not recommend this substitution except for cheapness, and the syrups made therefrom are inferior in quality, do not keep so well, and are not fit for export, but only for the cheapest class of trade. For high-class goods crushed sugar should alone be used.

The following formulas are reduced for the convenience of small manufacturers.

APPLE SYRUP.

1 gal plain syrup, 8 fl ozs natural apple juice, 2½ ozs tartartic acid, ½ fl oz liquid saffron, ½ fl oz apple essence.

APRICOT SYRUP.

1 gal plain syrup, 2 ozs tartaric acid, ½ fl oz liquid saffron, ⅛ fl oz liquid cochineal, ¼ fl oz apricot essence.

BANANA SYRUP.

1 gal plain syrup, 2 ozs tartaric acid, ¼ fl oz liquid saffron, ⅛ fl oz banana essence.

BITTER ORANGE SYRUP.

1 gal plain syrup, 2 ozs critic acid, 2 fl ozs soluble bitter orange essence, ½ fl. oz liquid saffron.

NECTARINE SYRUP.

1 gal plain syrup, 1½ oz critic acid, ½ fl oz nectarine essence, ½ fl oz liquid cochineal, ¼ fl oz caramel.

PEACH SYRUP.

1 gal plain syrup, 8 fl ozs natural peach juice, 2 ozs tartaric acid, ¼ fl oz liquid saffron, ¼ fl oz caramel, ¼ fl oz peach essence.

PEAR SYRUP.

1 gal plain syrup, 8 fl oz natural pear juice, 2 ozs tartaric acid, ¼ fl oz liquid saffron, ¼ fl oz pear essence.

PINEAPPLE SYRUP.

1 gal plain syrup, 8 fl ozs natural pineapple juice, 2 ozs citric acid, ¼ fl oz liquid saffron, ¼ oz pineapple essence.

PLUM SYRUP.

1 gal plain syrup, 6 fl ozs natural plum juice, 1 oz tartaric acid, ½ fl oz liquid cochineal, ¼ fl plum essence.

QUINCE SYRUP.

1 gal plain syrup, 8 fl ozs natural quince juice, 2 ozs tartaric acid, ¼ fl oz liquid saffron, ¼ fl oz quince essence.

RASPBERRY SYRUP.

1 gal plain syrup, 8 fl ozs natural raspberry juice, 2½ ozs citric acid, ½ fl oz raspberry essence, ¼ fl oz raspberry color.

STRAWBERRY SYRUP.

1 gal plain syrup, 8 fl ozs natural strawberry juice, 2¾ ozs citric acid, ¼ fl oz rubine, ¼ fl oz strawberry essence.

SWEET ORANGE SYRUP.

1 gal plain syrup, 2 ozs critic acid, 2 fl ozs soluble sweet orange essence, ½ fl oz liquid saffron.

TANGERINE SYRUP.

1 gal plain syrup, 3 fl ozs soluble tangerine essence, 2½ ozs citric acid, ½ fl oz liquid cochineal.

VANILLA SYRUP.

1 gal plain syrup, 3 fl ozs extract vanilla, ¼ fl oz caramel.

PART XII.

438. GUM PASTE

Gum paste or traganth is the stuff from which all beautiful cake ornaments are made, in this country it is a trade by itself, and we have quite a number of large factories in this kind of business, I will give you an idea how they make it:

Soak 2 oz of traganth gum in 1 pt of water for 36 hours, then press through a piece of cloth, put it into a large stone macaroon mortar, have everything very clean, then go to work and rub about ½ hour, put in 2 oz of xxxx sugar and rub again, then put in another 2 oz of xxxx sugar and rub until it feels dry and looks very white, then put it into a stone jar, and it is ready for future use.

This kind of work needs a little practice. The moulds you can buy in almost any baker tool supply house, but a good workman makes his own moulds, as the most of them are made of plaster-paris, sulphur or lead. After you have your moulds ready take a small piece of dough out of the jar, stiffen it with ½ oz corn starch and ⅔ oz xxxx sugar so as to have a nice easy working dough, out of this dough you can imitate most anything, then press your dough into your moulds, cut the dough even with the moulds, take a pinch of dough out of the jar, stick it in the back of the impression, take it out and lay on gauze, and let them dry, bent work is laid on rolling pins or different shapes of wood, or tins to suit.

439. HOW TO MAKE MOULDS.

Grease a pane of glass, lay your pattern on top of the glass; to make things plain we will say you want to make dollars. Put your new dollar on the glass, oil very light, put a paste-board ring around the dollar, which is a little larger in size, then mix some plaster-paris very thin and pour it into the ring, in less than an hour you can pick it up and by taking out the dollar you have got the mould.

If you want a mould of a dollar on both sides you will have to leave the dollar in the mould scrape the mould down about half the thickness of a dollar, but do not move the dollar. Bore a little hole on each side; this is done so as to have the mould to fit, now oil the whole very lightly, put the same paste-board ring around it, and put some more plaster-

paris on the top of the first mould, let it lay 6 hours and you can then take it apart, be very careful. These moulds must be soaked in cotton seed oil with a little terpentine for one week, take them out and dry them in the sun, and they are then ready for use. Illustrations of this kind of work you will find on other pages.

440. ORNAMENTS IN GUM PASTE, OR ALMOND PASTE.

Graduated stands, cups, tazzas, baskets, vases and a variety of other ornaments fitted for confectioners' use, may be advantageously imitated in gum paste or almond paste. The moulds used for making any of these are to be lined with either kind of paste, rolled out very thin and gently pressed into the mouldings or sunk portions of the moulds, so that when the objects moulded are delivered they may turn out perfect.

It is of the utmost importance that the different pieces comprising the whole edifice, whether this consists of what is generally called a piece montee (a term usually supposed to mean some representation of architecture in the form of a temple, pavilion, kiosk, fountain, castle, ruin, etc.), or of baskets, vases, stands, etc.—should be thoroughly dried before they are stuck together, otherwise the ornament would be liable to give way and fall to pieces. Almond and gum paste being usually colored for these purposes, it is useless to color them afterwards. When the body of the ornament is colored, the borders or other decorations should be white; when it happens that the vase, etc., is white, the ornamentation should be colored either brown, pink, blue or green, using in no case more than 3 colors; indeed it is admitted as a rule, that 2 colors only constitute the best taste. In some instances the whole ornament may be wrought in pure white; but this course requires the greatest precision and correctness in the execution of the whole work, as the absence of color tends to expose defects more distinctly to the eye.

441. ICING AND GUM PASTE ROSES.

Rose making is difficult, and it takes a good deal of practice and patience. I advise the beginner not to practice any longer than ½ hour at a time. 25 years ago we piped them on a half an egg shell, but they now have a certain kind of nail for it in the shape of an egg shell; the head of the nail is about 1 inch in diameter, arch like, the pin about 2 inches long. After all the nail heads have been greased

lightly, place them in a flat box filled with sugar so that they stand up, the centre piece of a rose should be piped with a star tube. The trick of making roses lies in the turning of the nail; small roses can be finished at one operation, larger sizes get handled 2, 3 and 4 times, a good rose maker gives the nail 2 or 3 rotations without interruption. Gum paste roses are made with pincettes of different shapes, the leaves are flattened out on a piece of glass and put together on the nail.

442. GUM PASTE EGGS.

Wash 2 oz of traganth gum free from dirt, put it in a basin with water enough to cover it, let it stand a day to dissolve; squeeze it through a cloth, taking care that everything is perfectly clean, or it will spoil the color; put it in a marble mortar, adding gradually 12 to 16 ounces of XXXX sugar, sifted through a lawn sieve; work it well with the pestal until it is incorporated and becomes a very white, smooth paste; put it into a glazed pot, cover the paste with a damp cloth to exclude the air. When it is wanted, take a little of it and put it on a clean marble, and work some more sugar (which has been sifted through a lawn sieve) with the fingers until it is a firm paste, which will break when pulled. If it is not stiff enough it will roll under the knife when you cut it from the impression; if your paste works harsh and cracks it has too much gum in it, and will require a little water to work it down. For coloring the paste, use prepared cochineal or vegetable color. These require wooden moulds. If you have not got boxwood egg moulds, you can make some moulds from the following composition: mix one pound of Scotch glue, ½ pint of water, ½ pound of white resin, ½ pound of Burgundy pitch, ¼ pint of linseed oil; melt the glue, resin and pitch in a pan on a slow fire or in an ordinary glue pot; sift some powdered whiting through a fine sieve on a table; make a hole in the centre of the whiting and pour in the oil, which has been previously warmed, and then add other ingredients, and mix the whole into a smooth paste, which must be kept warm until used. Take a piece of the composition and knead it well; then roll it into a sheet about 2 inches thick; take the impression of half the egg lengthways, and cut away the superfluous composition. This will require 2 or 3 days' drying before the mould is ready for use. Now to make the sugar eggs: Roll out the gum paste into a thin sheet on a marble slab, and cut off pieces and form into the half egg shape, and with a knife cut away the paste outside the shape; now take them out of the mould and dry

them for a few hours in the stove; when dry join the two halves together with piping or ribbon, If you require them to look like the natural egg, without any decoration, insert a strip of gum paste inside the edge of one of the halves, join the other half to, so that it fits like a boxlid, disguising the marks with a little gum paste softened down with water; trim them down with a knife.

PART XIII.

ORNAMENTAL CONFECTIONERY.

The principal thing in making confectionery is to know how to boil the sugar, and its tendency to granulation while and after the boiling is done. Confectioners use two methods to determine the proper time, one is that of the common finger test, the other method is that of the thermometer; cream of tartar is generally used to prevent granulation.

443. LIST OF TOOLS.

1 furnace, 1 copper boiler, 1 thermometer, 1 marble and 4 iron rods ½ inch square to go around the marble and keep sugar from running off, also a candy shears and hook, a batch and a pallet knife; these tools are needed to run business on a small scale; for wholesalers there are very handy tools in the market, such as revolving steam pans, batch warmers, drop machines, rollers, etc., etc.

444. CLARIFYING.

The clarifying and boiling of sugar to the different degrees is the base or key to all sorts of candymaking.

15 lbs sugar, 3 qts water, 1 white of egg, which is beat up with 1 pt water, put the whole into the boiling pan, as soon as it comes to a boil add 1 pt water, when it rises again add another ½ pt water, this prevents the scum from boiling into the sugar and makes it rise to the top; now is the time to take all the scum off, when done dip in your finger, and if a drop hangs from it, it is the "I" degree, called "The pearl."

445. FINGER TEST.

I. Thread.

Cover your preserving pan bottom two or three inches deep, boil it briskly over a clear fire for a short time, then dip

in your finger and put it to your thumb, if on separating them a small string of sugar adheres to each it is boiled to the degree "pearled".

II. Blown.

After you have ascertained that the sugar is boiled to the degree called pearled put in the skimmer and let it boil a few minutes, then shake it out of the sugar and give it a blow. If sugar flies from the skimmer in small bladders it is boiled to the degree called "blown".

III. Feather.

Continue to boil the sugar from blown for a short time longer; take out the skimmer and give it a jerk over the pan, then over your head, and if sugar flies out like feathers it is boiled to the degree called "feather".

IV. Ball.

To know when the "ball" has been acquired, first dip your finger into a basin of cold water; then apply your finger to the syrup, taking up a little on the tip and dipping it into the water again; if upon rolling the sugar with the fingers and thumb you can make it into a small ball, that is what is termed the "small ball"; when you can make a larger and harder ball, which you could not bite without its sticking unpleasantly to the teeth, you may be satisfied that is the "large ball".

V. Crack.

Boil the sugar from the degree called ball a little longer; dip your stick into water, then into the sugar and again into the water. If it cracks under your teeth it is boiled to the degree called "crack".

VI. Caramel.

Boil the sugar still further, dip a stick or your finger into water, then into the sugar, and again into the water. If it snaps like glass it is of the highest degree, called "caramel", and must be taken off the fire immediatety, for fear of burning.

446. THERMOMETER.

The pearl is to boil to 220 degrees; the small thread 228 degrees; the large thread 236 degrees; the blow 240 degrees; the feather 242 degrees; the small ball 244 degrees; the large ball 250 degrees; the small crack 261 degrees; the hard crack 281 degrees; the caramel 360 degrees.

447. ICE CREAM CANDY.

5 lbs sugar, 1 qt water, ¾ lb butter, ¼ oz cream of tartar, boiled to 280 degrees (add cream of tartar and butter when it starts boiling), pour on the marble, shove together when cool enough, put onto the hook, and flavor while pulling back and forth until it is white, put back on the table, and form to suit.

448. CHOCOLATE ICE CREAM CANDY.

As above, add ½ lb grated chocolate just before you start pulling.

449. STRAWBERRY ICE CREAM CANDY.

As above, add strawberry flavor and a little cochineal in place of chocolate.

450. VANILLA CARAMELS.

6 lbs sugar, 4 lbs glucose, 1¼ lb butter, 2 qts sweet cream, boil to 280 degrees (add the butter when it has boiled 10 minutes), pour on the marble and cut in small squares; while boiling it must be stirred constantly.

451. VANILLA CARAMELS.

10 lbs sugar, 2 lbs butter, 3 qts milk, ¼ oz cream of tartar, vanilla; stir while boiling as above.

452. IMITATION EGGS IN GRAINED SUGAR.

These can only be made with egg-shaped moulds of metal or wood. If made of the former material, the two halves must be slightly oiled before being used, and if of the latter, soaked in water and dried with a sponge afterwards, as they require to close perfectly air-tight. Only one-half of the mould must be filled with the sugar, while an assistant must be ready to instantly close the mould up and turn it round to distribute the contents equally all over the inside. To make the eggs lighter in weight some of the syrup may be drained from the interior of the eggs while they are warm by means of the small hole in the end. This opening may be stopped up with a patch of the grained sugar or the egg filled with yellow fondant cream in imitation of a yolk. The best or whitest refined sugar is used for these goods and boiled to a "soft ball", or about 240—245 degrees by the thermometer. It will be advisable for those who desire to manufacture this class of goods to use small boils in their first attempt, and only slightly grain the same, and well stir that in a drop-pan with a lip to it.

453. MALLOW CUPS.

They are made by placing the whites of 1 doz. eggs in a clean copper pan and beat them till they are quite stiff; then place 2 lbs of sugar and ½ lb of glucose in a copper pan and ½ pt water and cook to 225 degrees; then pour it on the beaten eggs in a fine stream, beating it through the eggs at the same time. Now place egg batch on a strong steam bath or on a fire covered with ashes and cook to a stiff paste, beating all the time; try the paste by placing a little in cold water, and when it is almost as stiff as caramels it is about right to work well; then flavor with vanilla and let the batch set on the steam bath so as to keep it warm while you get the outside ready. For the outside take 6 lbs of sugar, ½ lb glucose and 1 qt of water and cook to 320 degrees; then pour on marble and when it is cool enough to handle color pink and flavor with oil of rose and pull on the hook rapidly till well pulled; then twist the air out of the batch and flatten it out on the table and scrape the egg batch on it; then wrap the pink batch around the egg batch and pull out like stick candy and cut with a butter cup cutter.

454. BUTTERINES.

1 lb of white sugar and 2 lbs glucose, 1 lb butter, ½ pint good rich cream, and five cocoanuts, grated fine, and placing all in a copper pan, and cook to a stiff paste, about as hard as caramels, stirring all the time; then add the grated rinds of 2 good oranges, and stir through the batch; then scrape the contents of the pan upon a marble and spread out in a sheet half-inch thick, and when cold, cut in pieces 1½ inches long, ½ inch wide, and cover in good chocolate coating, leaving a streak over the top of the coating, and when cold they are ready for the counter.

455. MAPLE CARAMELS.

Same as 450, use maple sugar, instead of A sugar; no flavor.

456. CHOCOLATE CARAMELS

6 lbs sugar, 4 lbs glucose, 1½ lb butter, 2 qts sweet cream, 1½ lb cocoa paste, vanilla, put on the fire, when it has boiled 10 minutes add the butter and cocao, stir while boiling it to 280 degrees.

457. CHOCOLATE CARAMELS.

10 lbs sugar, 2 qts milk, 1½ lb butter, 1½ lb chocolate, ¼ oz cream of tartar, when it starts boiling add the cream of tartar; rest as above.

458. PEANUT BARS.

2 lbs kernels to 1 lb sugar, take 3 lbs sugar and ½ oz cream of tartar, put dry in a kettle, set on the fire, stir quick until melted, throw in the nuts slowly, until there is enough sugar to cover them, when the nuts turn to a light brown, pour the batch on the marble, press down to an inch thickness and cut while warm.

459. PEANUT BARS.

Boil 5 lbs old candy, 1 qt water, 3 lbs glucose to 280 degrees, put in the nuts and work as above, roast the nuts on a light brown before using.

460. ALMOND BARS.

As above, use almonds in place of peanuts.

461. COCOANUT CAKES.

Boil 5 lbs sugar, 1 pt water to 275 degrees, remove the syrup from the fire and stir in 5 fresh grated cocoanuts, return it to the fire and boil until you can draw a thread between your finger and thumb, stir constantly from the time the nuts are put in, take a spoon and spread it with a fork to any size or shape.

462. COCOANUT CREAM BARS.

5 lbs sugar, 1 qt water, boil to 260 degrees, put in 5 grated cocoanuts, let boil 4 minutes, stir quick, pour on the marble, flatten it, cut into bars when cold.

463. CREAM FOR CHOCOLATE DROPS.

Boil 10 lbs sugar, 2½ qts water, ½ oz cream of tartar to 245 degrees, put it into a very cold place, when lukewarm stir the mass quick with a spatula until it turns white as snow (put in vanilla before stirring), it will keep a long time if kept in a covered stone jar.

464. WALNUT CANDY.

2 qts N. O. molasses, 2 lbs glucose, 1 qt water, boil to 280 degrees, put in your kernels slowly, turn it out and flatten it on the marble, cut before it gets cold, you can leave the glucose out if you like.

465. LEMON ACID DROPS.

Boil 10 lbs sugar, 2 qts water, ¼ oz cream of tartar to 305 degrees, put onto the marble ¼ inches thick, spread 20 drops oil of lemon and 1½ oz tartaric acid evenly over the hot sugar, knead the whole like dough, draw it out, cut or roll it into drops or sticks (always keep your marble oiled when in use.

466. OLD FASHIONED MOLASSES CANDY.

Stir and boil 1 gall. N. O. molasses, 1 qt water to a crack, take a small wet stick, dip in the syrup and in the cold water again, now take the little sugar there is on your stick between the teeth, if it sticks to them, it must be boiled a little longer, and if the sugar cracks or breaks between the teeth it is ready to use, when nearly done put in a ¼ lb butter, pull and flavor it on the hook.

467. MOLASSES CANDY.

½ gall. molasses, 1 qt water, 5 lbs brown sugar, 2 lbs white sugar, boil as above and flavor while pulling.

468. TAFFY CANDY.

As above, pouring it into trays and pans without pulling or flavoring it.

469. EVERTON TAFFY.

5 lbs C sugar, 1 qt water, 1½ lb butter, ½ oz cream of tartar, boiled to a crack, lemon flavor.

470. CHOCOLATE PASTE.

5 lbs sugar, 3 qts water, 1 lb chocolate, ½ lb butter, ½ oz cream of tartar, vanilla, boil to 230 degrees, then add the chocolate and butter, stir constantly, boil to soft ball and run it into greased pans, when cold it will cut like cheese.

471. CREAM CHOCOLATE.

5 lbs sugar, 1 lb glucose, 1 qt sweet cream, 1 lb chocolate, boil to a ball.

472. STARCH ROOM.

Models of bonbon, easter eggs, christmas goods, etc., etc., are generally made of plaster of paris glued one inch apart on a flat board, long enough to reach across the starch trays, size of trays 2 feet long and 18 inches wide, with sides about 1½ inches high, these trays get filled with light starch and made even with the edges by a ruler. When starch is ready the impressions are made by gently pressing the moulds their full depth in the starch until all are full, the impressions get filled through a candy funnel.

473. CREAM BONBONS.

5 lbs sugar, 1 lb glucose, 1 qt sweet cream, 1 lb cocoa paste, mix sugar and cream, then add the glucose, when boiling put in the cocoa paste, boil to a ball degree and fill in starch trays, when hard enough take them out and put into a dry place for 2 or 3 days. They can also be crystalized.

474. CRYSTALIZATION.

The articles to be crystalized should be put in pans having sides 2½ inches high. Then put in a copper or brass kettle as much water as will more than fill the pans. Then add 7 lbs of sugar to a gallon of water and boil by thermometer to 225 degrees, take it from the fire and let it cool until blood warm, then pour upon the goods sufficient to cover them, put them in a warm place for 10 hours, pour off the syrup aud let them dry well before turning them out. The principle upon which the above is conducted is readily comprehended. When water is cold it will dissolve but a certain quantity of sugar and no more. When heat is applied it will dissolve a much greater quantity. When taken from the fire and allowed to cool the superfluous sugar that was held in solution by the heat, now begins to form itself in crystals and is deposited on the sides and bottom of the vessel, or upon the goods. Cream figs, cream dates, cream nuts can easily and without trouble be crystalized in the above manner. No cream of tartar or alcohol must be used.

475. SUGAR SPINNING.

Boil 1 lb sugar, 1 gill water, little cream of tartar, 310 degrees. Any workman with ordinary ideas of symetry, designs and perspective can produce efforts in sugar spinning, which surprise themselves. All there is necessary for practice is a flat piece of glass well oiled, lay the glass onto the design you want to make. Dip your spoon in the above sugar and trace the designs, when cool put them together with caramel. Spun sugar is used for many decorative purposes, such as falling or running water, etc., this is made by dipping a docker or bunch of wires into the sugar, then hold an iron bar in your left hand, as high as you can reach, run the docker over the bar as quick as possible, letting it nearly touch the floor. Continue this until there is a skein of sugar that looks like a skein of silk, the threads can be made fine or coarse by moving the wires slow or fast.

476. SACCHAROMETER.

This instrument is an hydrometer for ascertaining the specific gravities of liquids. It is made in glass containing quicksilver, as the thermometer, divided into degrees or scales. When immersed in pure water it marks zero, which proves that the water contains no sugar. The advantages of the saccharometer are immense, not only as a matter of economy, but as a guide to the workman, who cannot work

with certainty without knowing the degrees of boiling, which can only be learned by practice. For example, the pearl marks twenty-five degrees; the thread, large or small, thirty degrees; the blow thirty four degrees; the feather, thirty-six degrees; the ball fifty degrees. After this last degree the sugar has become so dense and thick that the saccharometer can no longer be used. The remaining degrees, the crack and caramel, must be determined by the finger test.

In order to use the saccharometer you must have a narrow tin tube in which to dip up a quantity of the boiling sugar. This tube must be longer than the saccharometer, and have a handle. Wet the saccharometer and drop it into the tube containing the boiling sugar and it wil indicate the degree of the sugar. Both the saccharometer and the thermometer are most excellent instruments by which to ascertain the degrees of boiling sugar.

477. NOUGAT OR CROQUANT.

Weigh 2 lbs sugar in a sauce-pan and a few drops of lemon juice, set on the fire, as soon as it has dissolved add and stir in 1 lb of chopped almonds, turn it out on the oiled marble and roll it out in thin sheets and cut to suit; very nice looking ornaments can be made out of nougat, such as temples, fountains, churches, baskets, waterfalls, vases, etc., etc. It is also cut in strips and ribbons to be used for decorating large ornaments (see illustrations).

478. NEW ENGLAND TAFFY.

5 lbs of standard A sugar and 1½ lb glucose; dissolve these in water and cook to 250 degrees, then add 3 pts New Orleans molasses and cook to 260 degrees, then add 2 lbs Spanish peanuts, and boil the whole batch to 270 degrees. Take off the fire, and add 3 oz butter and ½ oz soda. Pour on a greased marble and form to suit,

479. SOFT FONDANT.

5 lbs sugar and 3 pts of water; place it on the fire and stir until the sugar is dissolved; remove the scum, boil it to the "feather," then pour it on a cold marble slab. The space on the marble on which the fondant is poured should be inclosed with iron bars, in order to prevent the fondant in its hot fluid state from running off the marble. Let it remain undisturbed until it becoms quite cold, then remove the bars, sprinkle a teaspoonful of cream of tartar over the top, and by means of a

short pallet knife you scrape in the outer edges; then, with a large wooden spatula, you work the sugar to and fro continually, without rest, until the whole mass granulates into a smooth white paste, which you can no longer work with the spatula; then with your knife immediately scrape off that which has adhered to the spatula, and scrape all together on the marble and knead it together with the hands into one compact mass; then place it in an earthen tureen and it is ready for use.

480. PARAFFINE.

Paraffiine is a harmless substance obtained from the tar of coal oil; also from the distillation of the tar of beechwood. It is a tasteless, inodorous, fatty matter, fusible at 112°, and resisting the action of acids and alkalies. It is so named from its little affinity for other substances. The object of its use by the confectioner in caramels and other candies, is to firm them and hold them in shape. The paraffine introduced into the boiling sugar dissolves and mixes with the boiling mass, and on cooling concretes and holds in shape, when it is cut into cubes; the cubes are then wrapped or folded in neatly small squares of waxed or paraffine paper; this is done in order to protect it from the atmosphere, and thereby prevent them from becoming sticky. The quantity of paraffine required is about one ounce to each two pounds of sugar.

481. CARAMEL ORNAMENTS.

They generally require moulds out of lead or copper in which you pour your boiling sugar, but there is a way to make these kind of ornaments without moulds, which I would like to explain.

Cut out the different parts of the ornament into pasteboard, put them onto the oiled marble, and run a plain tube of icing around the edge of the patterns, when done take out your pattern and continue until all the parts of the ornaments are done, when dry pour in your sugar, boiled to 280 degrees, when cool pick them up and put together with caramel or icing. These ornaments can be crystallized or decorated with icing gum leaves, roses, flowers, paper leaves; you can also cast the different parts into different colors.

482. VANILLA SUGAR.

Cut and split ½ dozen vanilla beans, and pound them with ¼ lb loaf sugar in a stone mortar, sift it, and it is ready for use; this is a very nice flavor for charlottes, meringue, creams and other light mixtures.

483. PAPIER MACHEE.

Soak any amount of white paper in scalding water for 1½ hour, then press all the water out of it, and pound into a smooth pulp. Now add 4 oz of glue dissolved, and ¾ lb powdered chalk and make a stiff paste; this paste can be used in place of gum paste.

484. PASTILLAGE.

1 qt water, 2 oz of gum traganth, soak for 36 hours, now press it through a cloth, then add a few drops glycerine and equal parts of icing sugar and corn starch, and make a nice paste by working it well; this paste may be used instead of gum paste.

485. ROCK SUGAR.

Boil 2 lbs sugar to a crack, and stir in ¼ lb ornamenting icing, let it cool off, turn it out, and break into suitable pieces for the construction of rocks.

486. ALMOND PASTE FOR STANDS AND ORNAMENTS.

1 lb macaroon paste, 1½ lb sugar, ⅛ oz traganth, soaked and pressed through a cloth, and a little rose water; put all the ingredients in a kettle and set on a slow fire, keep stirring for 20 minutes, take off, add the juice of a lemon, and work it until cool, it is now ready for use; if not used directly place the paste under a basin, and it will keep for months. This paste can be used in place of gum paste, and is very handy to make cake stands, pedestals, etc., etc.

487. PANORAMA EGGS.

These require a special mould, extra dry starch powder, and deep starch coffers or boxes. You must make a mould of plaster of Paris, as follows: Form a wall of potters' clay about 2½ inches deep, into which run some soft plaster, and while it is yet soft press into it, exactly half way, an egg that has been well greased. As soon as the plaster sets remove the egg and the clay, and you have a mould with the impression of half an egg in it. Drill a small hole through the mould at the bottom of the egg impression in order to facilitate the escape of the air when the mould is in use; trim the mould nicely and smoothly on the outside. When the mould is perfectly dried fasten on the flat surface a piece of cork or wood, to serve as a handle. Now have coffers or shallow boxes, say three or four inches deep; fill these with fine dry starch powder, smooth off the top of the starch with a ruler, and with your mould print the starch; then boil your sugar

to the "feather" degree, and by means of a confectioner's funnel or a small lip pan, fill your starch prints with it; sieve some starch powder lightly over the top and set it away in a moderately warm place until next day. Then gently remove the castings from the boxes, and with a soft brush carefully brush off any adhering starch. Now make a little hole in the top of the casting, drain off the syrup contained in them, after which set them for one moment on a wetted towel and then gently break away the surrounding sugar and you have half an egg—the outside crystal and the inside smooth. Now, in the pointed end of the egg, make a small hole, and in one of the half eggs construct your panorama. Place a small round piece of glass in the hole at the end and fasten it with a little icing; join, also, another half egg to it with icing, thus forming a whole egg; conceal the joints by means of a narrow strip of gold paper and you have a panorama egg.

A much easier way of making egg moulds is as follows: Take a sharp scissors and cut and trim the edges of a half an egg shell lenghtways, grease the shell very light, and fill it up with thin plaster of Paris, when set take off the shell, put a handle onto it, and it is ready for use. If you like to have the outside mould of an egg turn the shell over, grease them, put a paste board ring around it, and fill up with plaster of Paris. Very nice moulds are made by not greasing at all and keeping the shells onto the moulds

488. CONSERVE SUGAR.

The proper moulds to use for casting this sugar are composed of plaster of Paris, and are usually made in several pieces, so as to facilitate the delivery of the objects cast in them. When about to use them the mould should be taken to pieces, washed clean, and put to soak for an hour or two in a tub of lukewarm water; then let the pieces composing the mould be put together and tied securely with a string and placed in proper position for casting the sugar. The sugar must be boiled to the "soft ball" degree; add a few drops of acetic acid, and work a small portion of the sugar with a small wooden spatula up against the side of the pan till granulated; stir this into the body of the sugar till it acquires an opalized or whitish appearance; as soon as the sugar assumes this states, which constitutes "graining," pour it immediately into the ready prepared mould, and when the sugar has become perfectly set to the depth of about one quarter of an inch on the sides of the mould reserve it, so that the still fluid centre of sugar may run off, thus you will have the

casting hollow in the centre; then take it out of its mould and stand it up to drain and dry. In this manner vases, baskets, eggs, fruits, birds, animals, fish, flowers, &c., may be made; they may also be painted in colors so as to imitate nature as nearly as may be. The finish and style and the degree of perfection to be obtained in the production of these beautiful objects must greatly depend upon the amount of knowledge and experience possessed by the practitioner; yet it is to be remembered that an indomitable determination to succeed will accomplish wonders

489. APPLE SUGAR.

This is an old confection, and has for many years been much used in France as a healthful and nutritious confection for children. The following is the recipe: Cut a dozen or more pippins, or any other full-flavored, juicy apples into slices; skin, core and all; add water sufficient to cover them, and boil until very soft; then strain the liquid from them through a fine sieve or a flannel filtering-bag; add to this strained liquor 4 lbs of white sugar to each quart, and half a teaspoonful of cream of tartar; boil to the "crack" degree and pour on a greased marble slab; fold in the edges and then into a mass, and pull it out into rather thick sticks; when these are cold cut them into suitable lenghts, and wrap a fringed paper round them, and tie with bright colored test ribbons.

490. CREAM MINT DROPS.

Put the powdered sugar in a bowl or basin, and mix it with sufficient glucose to form it into a paste or dough, not too stiff to roll out into sheets. Flavor the mass to your taste with a few drops of the best and freshest oil of peppermint, work well together, dust a perfectly clean marble slab with powdered sugar, and roll out your mixture in a sheet to about a quarter of an inch in thickness, dust the top over with powdered sugar and cut out the drops with a tin cutter; lay them out so as not to touch each other upon powdered trays or smooth flat boards until they become dry enough to handle, which will be in a couple of hours. Then arrange them in your pans and crystallize them in syrup boiled to the "blow." This will give you a light and fine crystal.

491. PINK BURNT ALMONDS.

Put 1 pt of clarified sugar in a round-bottomed pan on a clear fire, boil it to the degree called "blown," mix in as

much prepared cochineal as will make it a good color, boil it again to the degree called "blown," throw in the brown burnt almonds free from shell; take the pan off the fire and stir the almonds well about in the sugar with the spatula until it is all upon them, which is very easily done if you are careful. You may repeat this two or three times, which will make the almonds very handsome

492. PRALINE CUPS.

Take 1 lb of Valencia almonds and roast to a light brown color (being careful not to burn them, as they will color up more after they have been taken from the fire before they cool off), then grind to a smooth paste through a sausage cutter or a Universal grater; then take 2 lbs of cream that has been cooked to 238 degrees, and place it in a steam bath, warm it, and then add to the almond paste ½ lb of melted chocolate No. 1, and boil all well together. Your assistant can have 4 lbs of white sugar, 2 lbs of glucose, and 3 pts of water cooked to 310 degrees; then add ½ lb of butter, and stir till the butter is well cooked through the batch, then take from the fire and add 1 lb of melted chocolate, stir through the batch well and pour on the marble, and when it is cool enough to handle, turn it up into a heap and cool it off, so it can be handled nicely, then place it on the table and wrap the almond paste batch in the chocolate batch, and pull out like stick candy and cut like buttercups, and when cold they are ready for the counter.

There can also be a nice candy made by shaping the same batch three-cornered, or triangular shaped, and pull out like stick candy, twist in auger shape, and cut in sticks five inches long, and when cold stack up in silver trays and place on the counter.

493. TO SPIN A SILVER WEB.

Take 1 pt of clarified sugar and 1 teaspoonful of lemon juice, boil in a small pan to the degree called "caramel;" the moment the sugar is ready take it off and put the bottom of the pan in cold water. As soon as the water is warmed take the pan out. This precaution will keep the sugar from discoloring. As this sugar is to represent silver you must be particularly careful not to boil it too high. Have ready a crocanth mould neatly oiled with sweet oil, then take a teaspoon and dip the shank of it into the sugar on one side of the pan, take up a little sugar and throw the spoon backwards and forwards in the mould, leaving as fine a thread as pos-

sible. Continue to do so until the mould is quite full. You must observe that there be no blotches and that the threads be as fine as hair; you may then take it out and cover it over a custard or any other sweet, and may, if you please, raise it by spinning light threads of sugar on the top.

TO SPIN A GOLD WEB.

Proceed with a gold web exactly the same as with the silver web, only boil the sugar a moment longer.

494. BLOW CANDY.

Place 5 lbs sugar in a copper pan and 4 oz glucose, small pinch of cream of tartar, and 1 qt water; cook to 330 degrees, and add a little color; pour on the marble, and when it is cool enough to handle, flavor with rose or teaberry, place it on the table and pull it out a little; double it up again and pull it out the same way, and continue in this way so as to slightly pull the batch, and when it is partly cool shape it in one strip about 3 feet long and 3 inches wide, and lay a tin pipe (3 feet long and ½ inch in diameter) on the batch; now press the pipe down in the batch and bring the candy up over the pipe so as to cover it; then roll the batch round, (moving the pipe so as to keep the pipe from sticking to the batch); then pull the pipe out and at the same time blow the hole full of air, closing the end as soon as possible, so as to keep the air in the batch; then pull the batch out in a stick 12 feet long and put it in 4 lengths 3 feet long, and place the four sticks together and place a tin pipe 1 inch in diameter and 3 feet long on the sticks and bring them up over the pipe so as to cover it; now pull the pipe out, blow the hole full of air, close the ends, and stretch it out 12 feet long and cut it in 3 feet lenghts and place it together once more, placing the inch pipe again in the strips, bring them up over the pipe, pull the pipe out and close the ends, stretch the batch out in strips 1½ inches thick and let lay till they are cold; then mark them with a knife in 3-inch sticks and break them off, when it is ready for the counter. This candy ought to be well perforated, with a large hole in the centre. When you cut the lengths off be sure and keep the air in the batch. Have a warm table. It can be made in different colors and flavors.

495. CREAM CANDY.

Take 15 lbs of white sugar and place it in a copper pan with 3 qts of water and one teaspoonful of cream of tartar and 8 oz glucose, and cook fo 280 degrees; then pour on a

greased cool marble, and when partly cold turn it up into a heap and flavor with floral extract of rose and vanilla, color a light tea color like tea satin ; then place it on the hook and pull rapidly till it is well pulled, then add to the batch while on the hook 1 lb of glucose, pulling the batch well so as to mix the glucose through the batch to soften it, continue to pull it till quite cold, then shape it up on the table and pull out in long strips 3 inches wide and 1 inch thick, then let it lay till it turns to a cream (which will soon take place if you have pulled the batch well); then cut in bars and wrap in wax paper and it is ready for the counter.

496. SACCHARINE.

An article called "saccharine", so pungent that its sweetening properties are stated to be three hundred times stronger than sugar, is offered to the trade. An article of this strength must be of great value in sweetening fruits, jellies, etc., especially when the proprietors say it is not in any way injurious, and improves the flavor of what it is used in.

497. BEE HIVES AND PYRAMIDS IN MERINGUE, MACAROONS AND MASSEPAIN.

The frame of each may be composed of ten or a dozen rings of meringue, laid on paper and baked in the usual manner: Or, rings of macaroon or massepain paste may be substituted. When the rings are detached from the paper, and well dried, but still retaining their thickness, they are ranged in shape, one on top of the other.

498. CHOCOLATE CARAMELS.

One pound "A" white sugar, 12 oz glucose, 1½ gallon cream, and 4 oz chocolate. Take cream and sugar and let it come to a boil, stirring slowly; when about to boil try by dipping your finger in cold water, then into the boiling sugar, then again into the cold water ; if it adheres to your finger try and make a ball of it, and if you can it is ready for the glucose and chocolate. Cut the chocolate fine before adding, as it will dissolve more readily ; then stir and continue until all boils to a crack, but don't let it boil longer than to the crack.

499. EASTER CARDS.

Soak ½ lb gelatine, weighed dry, take 2 lbs of glucose and put in a clean pan, and bring it to a boil ; remove it from the fire, and put in the soaked gelatine, stirring it well

until quite dissolved; then mix in a little cachou flavor. Now take 28 lbs of fine pulverized sugar, which has been sifted free from lumps, and make a bay with the sugar on your slab, into which you pour your liquid, mix well up into a nice smooth paste, at the same time working in the color that is desired. When it is well mixed, cut a small portion off the bulk, and roll it out with the rolling pin, dust lightly with farina, and then cut them out with a large cutter about the size of a medium-sized envelope. As they are cut, place them on trays which have been lightly dusted with farina, and put them into the stove to dry. When dry, take them out and decorate them by piping a fancy edge right round them with icing; then in the centre write various mottos—one motto for each card. The icing may be colored according to fancy, so as to make a variety, and will give a very nice effect if 2 or 3 colors are used on each card; if nicely decorated, these will sell well.

500. SPUN SUGAR BEE-HIVE.

Mould 20 or 30 bees in gum paste, as near the color and shape as possible, make a hole with a pin on each side of the mouth and let them dry; make some of the wings extend as if flying. Provide a large round crocanth mould as near the shape of a bee-hive as possible, then boil the sugar as formerly instructed. Spin the sugar hot close to the inside of the mould. It must be regularly spun and very strong, the threads very fine, and no blotches. When it is so, let it stand until quite cold, then turn it out of the mould on to a large dish and ornament.

501. LOZENGES.

The proportion of gum and water in general use is 1 lb gum arabic dissolved in 1 pt of water.

502. PEPPERMINT LOZENGES.

Take some finely powdered loaf sugar, put it on a marble slab, make a bay in the centre, pour in some dissolved gum, and mix into a paste, flavor with the essence of peppermint, roll the paste on the marble until it is about $\frac{1}{8}$ inch thick. Use starch-powder to dust it with; this keeps it from sticking. Dust the surface with a little starch-powder and sugar, and rub it over with the palm of your hand. Cut out the lozenges and place them on wooden trays, and place them in the stove to dry. All lozenges are finished in the same way.

503. FRUIT JUICES.

The combination press is about the handiest instrument to separate the juice from the different fruits. Now fill your juice into clean bottles and cork well, and boil it ¾ of an hour; the boiling is done as follows: Put a little hay or straw on the bottom of your cruller-pot, place your bottles on top, and put a little hay between and around the bottles, fill the pot with water and boil ¾ of an hour, then take off the fire, pour off the water, when cool dip the tops of the bottles in hot wax, now keep in a cool place by laying them on their sides for future use. Do not use any sugar or salicylic-acid as they will spoil the flavor of the juice.

504. FRUIT PRESERVING.

Place your prepared fruits in bottles, jars or tincans and fill them with clarified sugar, now cork or solder so they will be perfectly air-tight, the corks of the bottles or jars ought to be covered and tied over with wet bladders; now place them in your cruller pot and boil them for 20 minutes in the same manner as mentioned above, and keep in a cool place for future use.

505. THE THERMOMETER.

Their are three different thermometers in use, the one of Fahrenheit (in America and England), the one of Reaumur (in Germany and Austria), and the one of Celsius (in France and Switzerland). Fahrenheit sets his freezing point at No. 32, the boiling point at 212. Reaumur has the freezing point marked 0, and boiling point 80. Celsius sets die freezing point at 0, and the boiling point at 100.

In this book we use the one of Fahrenheit graded up to 400 degrees. If you buy a new thermometer you will have to be careful, as thermometers vary some, which you can very easy find out by boiling a batch or two.

EXPLANATIONS OF CUP AND SPOON MEASURE AS USED BY CHEFS AND PASTRY COOKS.

1 pint of liquid, average	16 ounces.
1 cup of liquid, average	8 "
1 cup of butter, average	8 "
1 cup of lard, average	8 "
1 cup of sugar, average	7 "
1 cup of flour, average	4 "
1 cup of molasses average	12 "
1 cup of corn meal, average	5 "
1 cup of oatmeal, average	6 "
1 cup of corn starch, average	6 "
1 teaspoonful, dry measure, average	½ "
1 tablespoonful, dry measure, average	1 "
1 tablespoonful, liquid, average	½ "
1 pennyweight, average	⅓ "
10 eggs, average	16 "
10 eggs, average	1 pint
18 whites of egg, average	1 "
25 yolks of eggs, average	1 "
5 eggs, average	1 cup
9 whites of egg, average	1 "
13 yolks of eggs, average	1 "

We present our readers with the above table to enable them to work hotel recipes into standard weight and measure, but will not advise the professional baker to make use of the spoon and cup system.

Behandlung der I. Abtheilung.

CREAMING OR RUBBING.

Sämmtliche Recepte in dieser Abtheilung werden aufgerieben und behandelt wie folgt: Zuerst wiege und löse das Ammonia, dann reibe man den Zucker und die Butter mit der flachen Hand recht schaumig, jetzt werden die Eier nach und nach dazu gerührt, d. h. jede halbe Minute 2 Eier. Sobald die Eier alle darunter sind, thue man Milch, Ammonia, Soda und Gewürz dazu, schabe mit den Bowlknife von den Seiten und Boden, rühre es nochmals durch und mische das Mehl und Cream of tartar behutsam unter die Masse; alsdann tressire oder fülle man die Formen und backe. Enthält das Recept kein Ammonia, so fängt man natürlich mit Zucker und Butter an und fährt fort wie schon erwähnt. Bei pound cake oder allen anderen Massen, welche keine Flüssigkeiten enthalten mische man das Mehl recht vorsichtig unter die Masse, sobald die Eier darunter sind. Raisins, Currants und Citron setzt man gerne dann zu, wenn das Mehl halb durch gemischt ist.

Behandlung der II. Abtheilung.

MIXING.

Alle Recepte in dieser Abtheilung werden der Reihenfolge nach gemischt, ohne schaumig zu rühren. Man verfahre wie folgt:

Wiege und löse das Ammonia, dann mische Zucker und Butter gut durch; wenn dieses geschehen, rühre die ganzen Eier mit einem Mal darunter und thue Milch, Soda, Ammonia und Gewürz dazu, schabe mit dem pallet knife von Boden und den Seiten, rühre die Masse gut durch einander und mische das Mehl und Cream of tartar behutsam darunter. Alle Massen sollten, sobald das Mehl darunter ist, so wenig wie möglich gearbeitet werden, auch bei dem ausstechen verhüte das Mehl und Arbeiten des Teiges soviel wie möglich, und steche stets so dicht wie irgend thunlich um nicht zu viel Abfall zu bekommen. Bei Molasses-Massen fange mit Molasses und Lard an zu mischen, statt Zucker und Butter. Im Uebrigen verfahre wie schon erwähnt.

Behandlung der III. Abtheilung.

BEATING.

In dieser Abtheilung werden sämmtliche Recepte vermittelst Schneebesen oder Schaumruthe aufgeschlagen.

Sauber, reinlich und trocken ist das Loosungswort. Nachdem man den Kessel und die Schaumruthe recht sauber und trocken hat, wiege und siebe man den XXXX Zucker, alsdann lasse man das Eiweiss recht vorsichtig ab, damit nichts Gelbes hinein kommt, thue es in den Kessel und fange langsam an zu schlagen, schlage immer etwas schneller, bis der Schnee recht steif ist; dann setze man einen Esslöffel voll XXXX Zucker dazu und schlage es nochmals steif; man wiederhole dieses letztere noch einmal, nehme dann die Schaumruthe heraus und mische den Rest des Zuckers mit einem Spatel recht vorsichtig darunter, tressi e so schnell wie möglich. Ununterbrochenes, immer schneller werdendes Schlagen und Händewechsel ist sehr zu empfehlen. Im Falle sich das Eiweiss schlecht schlägt, kann mann einige Tropfen Essigsäure dazu setzen. Bei Cream lässt man natürlich die Säure fort, im Uebrigen verfährt man wie beim Eiweiss.

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Cake- & Conditor-Buch

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VORWORT.

Das über Erwarten schnelle Bedürfniss nach erneuerter Auflage dieses Buches lieferte den Beweis seiner Nützlichkeit und Brauchbarkeit in hinlänglichem Maasse.

Die mir von mancher Seite gewordenen practischen Winke zur Verbesserung fanden in dieser Auflage ihre Anwendung, und es ist dem Collegen, dem jüngeren wie dem älteren, hiermit ein Hülfsbuch geworden, wie es an Reichthum und Vollkommenheit bisher auch nur annähernd niemals erreicht wurde.

Bei jeder einzelnen Sache sind die Verhältnisse genau angegeben, ebenso die Reihenfolge der Zumischung und das Verfahren bei der Bereitung. Ich bitte diesen Punkten die nothwendige Aufmerksamkeit zu schenken und versichere, dass denjenigen, die sich genau darnach richten, nichts misslingen dürfte; aber aus eben dem Grunde, ist die Art der Ausdrucksweise und die Kürze der Fassung entstanden.

Da es mir wohl bekannt ist, dass letzterem Umstande zufolge mancher Verstoss gegen Satzbildung und die Regeln der Grammatik sich eingeschlichen hat, dies aber nur durch ein nochmaliges Umschreiben verhindert werden konnte, so tröste ich mich damit, dass dieses Buch nur für praktische Fachgenossen, Hausfrauen und Mädchen bestimmt ist, aber nicht für Gelehrte; ich bitte also diesen Punkt in Beziehung auf Kritik mild auffassen zu wollen.

Alle auch in Zukunft mir wieder werdenden Winke auf Verbesserung und Bereicherung von practischer Seite werden auch fernerhin dankbar entgegen genommen.

Die Deutsche Feinbaeckerei.

I. Theil.

1. Das Läutern und die Proben des Zuckers.

Wenn der Zucker noch so schön und rein aussieht, so ist derselbe doch in der Auflösung nicht ganz klar, was man bei jedem Glas Zuckerwasser bemerken kann. Es ist jedoch bei vielen Arbeiten eine Hauptsache, den Zucker recht klar zu haben, deshalb unterwirft man den Zucker noch einer Reinigung, oder, wie die Conditoren sagen, man läutert denselben. Dies geschieht nun auf folgende Weise: Man nimmt je nach der Grösse des Kessels eine Quantität Zucker, meistens nimmt man dazu Brod-Melis oder A Sugar, rechnet auf 10 Pfund Zucker 4 Quart Wasser, welches man darüber giesst, quirlt auch noch ein Eiweiss mit etwas Wasser durch, giesst es ebenfalls über den Zucker und setzt den Kessel über Kohlenfeuer. Bevor der Zucker an das Kochen kommt, muss er ganz aufgelöst sein. Sobald der Zucker kocht, steigt er sehr stark, und man muss sich hüten, einen zu kleinen Kessel zu nehmen, da er leicht überlaufen kann. Sobald der Zucker also steigt, muss man etwas Wasser zur Hand haben; man giesst etwa $\frac{1}{4}$ Quart hinein und der Zucker fällt dadurch sofort. Dieses Experiment, Abschrecken genannt, wird dreimal wiederholt, alsdann nimmt man den Zucker vom Feuer und lässt ihn eine halbe Stunde stehen. Darauf hebt man den Schaum recht vorsichtig mit einem Schaumlöffel ab und setzt den Zucker wieder über das Feuer, um ihn bis zu der Probe zu kochen, als man denselben zur Verwendung bringen will. Oder man setzt auch den Zucker zurück, um bei vorkommenden Fällen Läuterzucker zur Hand zu haben.

2. Breitlauf.

Nachdem man obigen Läuterzucker auf starkem Kohlenfeuer mehrere Minuten gekocht hat, wird man finden, dass der Zucker von dem Schaumlöffel etwas breit abläuft. Dies wird der Breitlauf genannt.

3. Kleiner Faden.

Hat der Zucker wieder eine kleine Weile gekocht, so wird man finden, dass, wenn man etwas zwischen Daumen und Zeigefinger nimmt, man einen kleinen Faden ziehen kann.

4. Grosser Faden.

Wieder nach einer Weile wird man einen grossen Faden ziehen können.

5. Kleiner Flug.

DieseProbe lässt sich erkennen,wenn man den Schaumlöffel heraushebt, durch diesen bläst und kleine Blasen davon fliegen.

6. Grosser Flug.

Wie vorhergehend, nur müssen grosse Blasen davon fiiegen.

7. Der Bruch.

Nun kommt ein Grad des Zuckers, der ziemlich schwer zu beschreiben ist und mehr Kenntniss erfordert, als bei den vorhergehenden Proben erforderlich ist; es ist dies der Bruch, diejenige Probe, welche der Zucker haben muss, um Bonbons davon anzufertigen. Diese Probe erkennt man am leichtesten, wenn man einen kleinen Stab in den Zucker taucht und schnell mit dem Stab in's kalte Wasser fährt; der dann am Stab befindliche Zucker muss recht hart sein und unter den Zähnen brechen. Wird dann der Zucker noch länger gekocht, so geht er dem Verbrennen entgegen.

In grösseren Ceschäften bedient man sich des Fahrenheit Thermometers. Der Bruch steht auf 280 Grad.

8. Conserven oder Morsellen.

Hierzu gebraucht man kleine Bretter, ungefähr 1 Fuss lang und 2 Zoll breit, welche man kurz vor dem Gebrauch in's Wasser legt, stellt dann eins auf die Kante legt dann eins flach, darauf wieder eins auf die Kante, und so fort. Man befestige sie mit Klammern.

9. Zweifarbige Conserven.

Hierzu nimmt man ein Pfund Zucker, den man zum Flug kocht, und dann einen Theelöffel voll Orangeblüthenwasser zusetzt, tablirt, und dann ausgiesst auf die Brettchen. Dann nimmt man abermals 1 Pfund Zucker, färbt ihn roth, kocht ihn zur Probe, giesst 3 Tropfen Rosenöl zu und tablirt ihn. Diesen Zucker giesst man nun genau auf den vorher ausgegossenen und hat dann zwei Farben auf einander, was sehr gut aussieht.

Auf dieselbe Weise kann man auch noch die dritte Farbe darauf bringen, indem man noch Chocoladen-Conserve darauf giesst.

10. Conserven in Puder.

Dieselbe Conserve, die in den vorher beschriebenen Paragraphen in Formen oder Holz gegossen ist, kann nun auch in Puder gegossen werden.

Hierzu hat man flache, etwa 1 bis 2 Zoll hohe Kästen, 1½ Fuss breit und 2½ Fuss lang, und füllt dieselben mit feinem Puder, den man recht ausgetrocknet hat. Diesen Puder streicht man nun recht glatt und drückt aus Gyps geschnittene Formen oder Figuren hinein. In diese Eindrücke giesst man nun die Conserve ein; dazu bedient man sich eines Trichters, der wie eine Düte geformt ist und unten eine Oeffnung, so gross wie eine Erbse, hat, welche durch einen Stock verschlossen ist, den man oben mit der einen Hand hält, während die andere den Trichter hat. Nun lässt man von einer zweiten Person sich von dem etwas schwächer tablirten Zucker in den Trichter giessen, hält ihn über die Eindrücke, hebt den Stock und lässt dieselben voll laufen. Diese Figuren kehrt man nach dem Erkalten mit einem feinen Handfeger oder Pinsel ab, gummirt sie, indem man sie mit aufgelöstem Gummi Arabicum, der so dick ist wie Zuckersyrup, bestreicht. Nun kann man die Figuren bemalen und sonst geschmackvoll decoriren.

11. Conserve-Figuren und Früchte.

Hierzu bedarf man Formen von Gyps oder Holz, die sich tüchtige Conditoren wohl selbst anfertigen können, sonst aber von Formenstechern gemacht werden. Diese Formen legt man in reines Wasser; wenn sie von Holz sind, müssen sie mehrere Stunden darin liegen, von Gyps ist es nicht so lange nothwendig. Hat man den Zucker nun wie oben zubereitet, so muss man einige Minuten vorher die Formen aus dem Wasser genommen haben und sie gehörig ablaufen lassen. Dann giesst man die Conserve in die Formen und nach einigen Minuten kann man die gegossenen Gegenstände schon herausnehmen, schneidet die Ränder, die sich durch die Formenkanten bilden, ab und legt sie zum Trocknen auf Siebe.

Sind die Formen zu den Figuren gross, so würde viel Zucker hinein gehen und dieselben sehr schwer werden; deshalb giesst man grössere Figuren und Früchte hohl, um sie dadurch leichter und auch besser aussehend zu machen, weil sie dadurch transparent werden. Um die Figuren nun hohl zu giessen, verfährt man so: man giesst die Formen erst ganz voll und nach einer Minute macht man mit einem Stöckchen oben an der Oeffnung der Form den erstarrten Zucker weg und giesst Alles, was herauslaufen will, wieder zurück in die Kasserolle, wendet dann die Form öfter um, damit, was etwa noch flüssig ist, egal in der Form sich vertheilt. Die offene Lücke, die sich nun gebildet hat, verschliesst man, wenn die Figur aus der Form heraus genommen ist, indem man ein

wenig Conserve auf die Bonbonplatte giesst und die Figur darauf legt. Sind es indess Figuren, die unten einen Fuss haben, so ist dieser Verschluss nicht nothwendig. Wenn ich hier das Verfahren, Figuren und Früchte anzufertigen, zu erklären versuchte, so geschah es weniger, um es Denen klar zu machen, die es versuchen wollen, sondern um Denen einen Begriff davon zu geben, die gern wissen wollen, wie es gemacht wird. Es gehört jedenfalls zu solchen Arbeiten mehr Erfahrung und etwas Geschicklichkeit, um Früchte und Figuren natürlich und hübsch herstellen zu können.

12. Zucker-Coleur.

Wie schon erwähnt, geht der Zucker, wenn er den Bruch erreicht hat, dem Verbrennen entgegen, d. h. der Zucker bekommt zunächst eine gelbe Farbe, dann wird er braun und immer dunkler. Man kann mit diesem Zucker die schönsten Farben von Gelb bis zum tiefsten Braun erzielen, nur muss man den Zucker, wenn er dunkel genug ist, mit etwas Wasser verdünnen. Auf folgendem Wege lässt sich diese Coleur schneller anfertigen: Man thue ½ lb Zucker in einen Kessel und rühre diesen Zucker über einem Feuer bis er sich gelöst und die erwünschte Farbe erreicht hat, alsdann schütte man etwas Wasser dazu und hebe diese Farbe zum Gebrauch auf.

Die Bonbon-Recepte findet man in einem andern Theile.

13. Nougat oder Croquant.

½ lb weisse Mandeln werden länglich geschnitten und geröstet, dann schmelze ½ lb Zucker über Feuer, schütte die Mandeln hinein, rühre es mit ¼ lb Zimmet gut durch und schütte die Masse auf die gestrichene Bonbon-Platte und formire nach der Zeichnung.

14. Candiren.

Candiren heisst, verschiedenen Gegenständen einen Ueberzug von kleinen Zuckercrystallen zu geben, welcher diesen Gegenständen einen glitzernden Glanz verleiht, was besonders bei Licht einen hübschen Effect macht, wenn sich die Strahlen in den kleinen Crystallen brechen. — Man kann fast alle Gegenstände, die in der Conditorei gefertigt werden, candiren, wenn sie sonst einigermassen fest sind, sogar Auflauf, auch Chocolate und Tragantsachen. — Zum Candiren gehört nun eine Einrichtung, die besonders rein gehalten werden muss. Man lasse sich vom Klempner einen Blechkasten machen, ungefähr 1 Fuss breit, 1½ Fuss lang und

4—6 Zoll hoch, oben etwas breiter als unten. Unten über dem Boden hat der Kasten ein kleines Abzugsrohr, welches mit einem Kork verschlossen wird. Im Innern des Kastens sind kleine Haken angebracht, worauf man Drahtgitter legen kann, die die Grösse des Kastens haben. Auf diese Gitter legt man nun die zum Candiren bestimmten Sachen nicht gar zu eng, auch der Boden wird damit belegt. Die Anzahl der Gitter zu dem beschriebenen Kasten richtet sich natürlich nach der Höhe der zu candirenden Sachen und dürfte von ½ Zoll als niedrigste Entfernung ausgegangen werden.

Das Candiren bedarf jedenfalls einiger Erfahrung, wie die meisten Laborator oder Kesselarbeiten, die auch in den Conditoreien von den älteren und erfahreneren Gehilfen besorgt werden und so gehört besonders zum Candiren Erfahrung und viel Sorgfalt. Der Zucker, der zum Candiren verwendet werden soll, muss sehr gut gereinigt sein; man nimmt auch nur den feinsten Raffinat dazu und kocht denselben zum Faden. Man richtet sich auch hier nach den zu candirenden Sachen, einigen giebt man gern grössere Crystalle, deshalb muss man wissen, ob der Faden stärker oder schwächer zu nehmen ist. Ist der Candirkasten gefüllt und man hat eine angemessene Menge Zucker zur Fadenprobe gekocht, so lässt man denselben so viel abkühlen, dass er nur noch lauwarm ist und giesse ihn nun über die zu candirenden Gegenstände in den Kasten hinein. Der Zucker muss einen Finger hoch über die zu candirenden Gegenstände stehen. Oben auf den Zucker legt man nun ein Papier, so gross wie der Kasten und setzt denselben in einen mässig warmen Raum. Nach circa 6 Stunden hebe man das Papier etwas in die Höhe, um einen der hineingelegten Gegenstände herauszunehmen und zu untersuchen. Findet man, dass sich schon Crystalle genug angesetzt haben, so zieht man den Kork aus der kleinen Röhre heraus und fängt den herauslaufenden Zucker in einer Schüssel auf, setzt den Kasten etwas schief, damit alles ablaufen kann und darauf in einen Trockenschrank, wo die Gegenstände bald getrocknet sein werden, um sie dann herauszunehmen, auf Siebe zu legen und sie noch weiter abzutrocknen.

15. Das Carmeliren.

Wenn in der vorhergehenden Nummer vom Candiren gesprochen ist, so soll diese Nummer von dem Carmeliren sprechen. Man karmelirt gern solche Sachen, die dadurch einmal an Geschmack und dann an Aussehen gewinnen. Zuerst wollen wir von den Sachen reden, die an kleine Stöck-

chen oder Drähte gesteckt werden. Das sind Nusskerne von Wallnüssen, geröstete Maronen, auch wohl Mandeln. Man kocht, nachdem die zu überziehenden Sachen alle an Stöckchen gesteckt sind, den Zucker, dem man einen Löffelvoll Essigsprit zugesetzt hat, zum Bruch und taucht die Nüsse etc. so tief in den Zucker, dass sie ganz davon überzogen sind und reicht dieselben einer zweiten Person, die dieselben noch mehrmals umwendet und dann auf die gestrichene Bonbonplatte legt, während die erste Person fortfährt, in den Zucker einzutauchen. Nach dem Erkalten der Sachen zieht man behutsam die Stöckchen heraus und verwendet die überzogenen Gegenstände entweder zum Garniren oder giebt sie als Dessert.

II. Theil.

16. Torten-Bäckerei.

Leider muss ich erwähnen, dass der vielgeliebte Mandelstein dem Almond-Paste das Feld räumt, somit bin auch ich gezwungen, die nachfolgenden Recepte für den Almond-Paste zu bearbeiten.

Sehr wesentlich ist es beim Tortenbacken, dass die Massen gut gerührt, die Eier nach und nach dazu gerührt und dann recht vorsichtig gebacken werden.

17. Mandeltorte.

$\frac{1}{2}$ lb Almond-Paste verreibe mit 4 Eier, thue $\frac{3}{4}$ lb Zucker dazu und rühre nach und nach 8 Eigelb darunter, das Weisse der Eier schlägt man zu Schnee und rührt denselben mit $\frac{3}{4}$ lb Mehl behutsam unter die Masse, fülle in eine mit Papier ausgelegte Form und backe. Backzeit ungefähr $\frac{3}{4}$ Stunden. Bei gefüllten Mandeltorten bäckt man die Masse in Böden und füllt sie Marmalade.

18. Nuss-Torte.

Wie oben, nur nimmt man $\frac{1}{4}$ lb Nusskerne statt Mandeln.

Bemerkung.

Erwähnen möchte ich, dass die Conditoren ihre Massen nicht mit der blossen Hand rühren, wie es der Fall bei Cake-Bäckern ist, sondern mit einem Spatel. Nach dieser Methode werden auch die folgenden Recepte bearbeitet:

19. Apfelsinentorte.

Backe 3 oder 4 Böden aus Mandelmasse und fülle sie mit folgendem Crême, thue ¼ lb Zucker und die abgeriebene Schale und Saft einer Apfelsine, 3 ganze und 4 gelbe Eier in einen Kessel, giesse ein Glas Weisswein und den Saft einer Citrone dazu und schlage es auf Kohlenfeuer schaumig, ohne es jedoch kochen zu lassen, fülle die Torte und belege sie mit Apfelsinen-Scheiben.

20. Wiener-Torte.

Rühre ½ lb Zucker mit 12 Eigelb schaumig, inzwischen hat man ½ lb Mehl gewogen und ½ lb Butter in einer Pfanne heiss gemacht, das Weisse der Eier schlägt man zu Schnee, alsdann rührt man die heisse Butter mit etwas Schnee unter die Masse, und mischt das Mehl und Schnee behutsam darunter, bäckt die Masse in Böden, füllt sie mit Marmalade, glasire und garnire. Erwähnen will ich, dass dieses das Original Recept für Jellyroll ist, welcher jetzt überall aus Biscuit-Masse gemacht wird, aber ein Jellyroll aus obiger Masse ist eine Delicatesse.

21. Punsch-Torte.

Backe 2 bis 3 Böden aus Wiener Masse, fülle sie mit Apfelmarmalade, welcher man etwas Rum zugesetzt hat, thue auch etwas Rum in die Glasur.

22. Brod-Torte.

Verreibe ½ lb Almond-Paste mit 4 Eier, rühre diese Masse mit 10 oz Zucker und 10 Eigelb schaumig. Inzwischen sind 3 oz geröstetes und gestossenes Brod in etwas Rum aufgeweicht und 2 oz Chocolade gerieben, dann schlägt man 6 Eiweiss zu Schnee, rühre denselben mit Brod, Chocolade und 2 oz Mehl unter die Masse, mittlere Hitze, glasirt und garnirt.

23. Torte-Imperial.

Wie oben, nur setzt man ein Gläschen Kirschwasser und etwas Zimmet und Nelken zu, und lässt das Brod fort.

24. Chocoladen-Torte.

Wie oben, und mit Chocoladen Glasur glasirt und weiss garnirt.

25. Biscuit-Torte.

Schlage ½ lb Zucker, 8 Eier über schwachem Feuer schaumig, schlage es wieder kalt und rühre ½ lb Mehl mit etwas Gewürz behutsam darunter; mehr wie Milchwarm darf die Masse nicht werden.

Biscuit-Torte, kalt.

Rühre ½ lb Zucker mit 10 Eigelb schaumig und rühre den Schnee von 10 Eiweiss mit ½ lb Mehl und etwas Gewürz darunter.

27. Aleanca-Torte.

Theile die fertige Mandelmasse in 3 Theile, färbe ein Theil braun mit Chocolade, den anderen Theil roth mit Cochenille, und fülle. Diese 3 Farben mischt man nun so in der Form, dass, wenn die Torte geschnitten wird, alle 3 Farben zu sehen sind.

28. Gefüllte Aleanca-Torte.

Wie oben, nur bäckt man die Masse in Böden.

29. Eisenbahn-Torte.

Setze der Mandelmasse etwas Chocolade, Zimmet und Nelken zu, backe 2 Böden, fülle mit Marmalade und glasire. Bei dem Garniren ziehe man Streifen von Chocoladen-Glasur rings um die Torte, die die Eisenbahn versinnbildlichen soll.

30. Berliner Torte.

Backe 2 Böden von Mandel-Masse und fülle sie mit folgendem crême: Schlage über Feuer einen crême von 3 oz Zucker, 6 Eigelb, ½ pt Sahne oder Milch, ½ oz corn starch und etwas Vanilla.

31. Sand-Torte.

Rühre ¾ lb Butter recht schaumig, setze ¾ lb Zucker zu und rühre fort. Inzwischen hat man ¾ lb Mehl gewogen und rührt davon je 1 Löffel voll und 1 Eigelb in die Masse, bis man 9 Eigelb darunter hat; alsdann rühre den Schnee von 9 Eiweiss, 1 Gläschen Rum und etwas Gewürz darunter. Diese Masse wird in einer Form, welche eine Tülle hat, gebacken, dann glasirt und garnirt.

32. Macronen-Torte.

Mache eine Macronen-Masse von 1 lb almond paste, 12 Eiweiss, 1½ lb Zucker, bestreiche hiermit einen Oblaten-Bogen und tressire mit einer Spritze Streifen darüber, setze Tupfen rings um die Kante, backe, glasire und belege die tiefen Stellen mit eingemachten Früchten und garnire mit Spritz-Glasur.

33. Baiser-Torte.

Von 10 Eiweiss schlägt man einen recht festen Schnee und rührt 1 lb Zucker darunter; dann nimmt man 2 Bogen Papier, zeichnet mit einer Bleifeder auf jeden einen runden Kreis von etwa 10 Zoll Durchmesser, bestreicht beide Kreise

mit der Baiser-Masse recht glatt, etwa ¼ Zoll hoch, macht dann eine Tüte, füllt von derselben Masse hinein und spritzt nun auf den einen Boden eine hübsche Verzierung und setzt eine Perlkante auf den Rand. Nun bestäubt man beide Boden mit Zucker und backt sie recht langsam ab. Es ist gut, wenn man die Torte auf ein heiss gemachtes Blech setzt, weil sich dann das Papier ablösen lässt. Sobald die Torte trocken genug ist, zieht man das Papier davon ab und trocknet sie noch weiter ab.

Den verzierten Boden, der als Deckel gebraucht wird, kann man auch so machen, dass man die Verzierung gleich auf das Papier spritzt und dann einen Rand darum macht, man muss aber dabei beobachten, dass guter Verband darin ist, weil sonst die Arbeit leicht zerbrechlich ist.

Diese beschriebene Torte füllt man nun mit geschlagener Sahne, die mit Zucker und gestossener Vanille versetzt ist. Die Torte darf jedoch erst kurz vor dem Gebrauch gefüllt werden.

34. Eis-Torte.

Um eine Eis-Torte herzustellen, muss man auch erst eine Baiser-Torte backen und füllt statt der Sahne Vanille-Eis hinein, wenigstens ist dieses das dazu passendste und beliebteste.

35. Baiser-Berg.

Hierzu bereitet man, je nach der Grösse, die man gebraucht, von Baiser-Masse einen Boden mit Tupfen auf dem Rande, wie bei der Baiser-Torte, dann einen zweiten einen Zoll kleiner, und so fort jeden Boden einen Zoll kleiner, die, wenn man dieselben auf einander legt, eine Pyramide bilden. Diese einzelnen Böden werden nun alle mit geschlagener Sahne, die mit Zucker und Vanille versetzt ist, gefüllt, auch nach Belieben noch mit Sahne bespritzt.

36. Baiser-Berg auf andere Art.

Da der vorhin beschriebene Baiser-Berg sich sehr schlecht trangiren lässt, so hat man es dahin geändert, nur einen Boden zu backen und darauf die Sahne pyramidenförmig aufzustreichen und die Sahne dann mit kleinen Baiser-Tupfen zu belegen, die man von derselben Baiser-Masse gebacken hat.

37. Schaum-Torte.

Backe 2 Böden von Wiener Biscuit-Masse, fülle sie mit Gelee oder Marmelade zusammen, bestreiche auch den oberen Boden damit und bestreiche dann das Ganze mit einen Baiser von 8 Eiweiss und ½ lb Zucker, verziere auch damit die Torte

und backe sie flüchtig etwas gelblich ab. Verziert wird diese Torte, wie schon früher beschrieben, mit Gelée.

38. Elisen-Torte.

Ein Boden von Mürbeteich, eine Federspule stark ausgerollt, rund geschnitten, ein Rand darauf gelegt, den man etwas kneift und halb ausbäckt, wird mit Marmelade gefüllt, dann eine Wiener oder Mandelmasse ½ Zoll hoch hineingefüllt und flüchtig gebacken. Auf diese Torte spritzt man von Macronen-Masse lauter Kränze, zwischen denen man etwas Raum lässt, und noch einen Rand von Tupfen, bäckt diese wieder flüchtig aus, glasirt sie dann sofort und garnirt die Torte noch mit Gelee und Früchten.

39. Marschall-Torte.

Backe eine Wiener Torte, bestreiche dieselbe mit Gelée, schlage eine Windmasse von 6 Eiweiss und ½ lb Zucker, bespritze die Torte gitterartig, bestaube sie mit Zucker und backe sie hellgelb im heissen Ofen, dann verziere sie mit Gelée und Früchten.

III. Theil.

Von den Tafel-Aufsätzen.

Tafel-Aufsätze nennt man solche Torten oder Kuchen, die eine hohe Form haben, die entweder durch Zusammensetzung von mehreren Torten, Ringen oder Blättern erreicht wird. Auch bereitet man aus verschiedenen Massen, als Croquant, Marzipan, Caramel etc., noch Aufsätze, die schwieriger herzustellen sind, zu denen sich aber nicht gut eine Anweisung geben lässt, weil dabei der Geschmack und die Phantasie des Anfertigers sich nicht gut an eine Anweisung binden lässt. Soweit dies jedoch geschehen kann, sollen hier einige Beispiele folgen.

40. Fruchtkorb aus Macronen-Masse.

Der Korb lässt sich rund oder auch oval herstellen. Mit der Blechspritze und Sterntülle dressirt man aus fester Macronenmasse Ringe auf Bleche, die man mit Butter und Mehl bestrichen hat. Hat man den ersten, unteren Ring gespritzt, so macht man den zweiten, dritten und vierten, je um einen halben Finger breit schmäler, als den vorhergehenden. Diese

bilden den Fuss des Korbes. Von da ab macht man jeden Ring wieder etwas grösser, bis der Korb, nachdem die Ringe mit Glasur zusammengesetzt sind, eine angenehme Form erhalten hat. Auf eine Marmorplatte spritzt man einen längeren und entsprechend breiten Streifen, der als Henkel dienen soll. Zucker, den man etwas roth färbt, kocht man zu Caramel. Mit diesem Caramelzucker wird jener Streifen, den man zu einem halbrunden Bogen zusammenbiegt, als Henkel an den Korb befestigt. Von gewöhnlicher Macronenmasse backt man eine Platte, so gross als die obere Weite des Korbes, setzt sie hinein, befestigt sie und belegt sie mit carmelirten Früchten und Blättern. Der Korb wird sodann noch passend verziert.

41. Baumkuchen.

Zur Anfertigung von Baumkuchen bedarf es vor Allem einer Backanstalt. In grösseren Conditoreien ist eine solche stets feststehend aufgestellt, in kleineren Geschäften jedoch stellt man eine solche auf einem Queerherd auf, der eine massive Rückwand hat. Man hat dazu zwei Böcke nöthig, etwa wie beim Kaffeebrennen, jedoch müssen dieselben fester und so eingerichtet sein, dass die Baumkuchenwalze etwa 10 Zoll hoch zu liegen kommt und ebenso weit von der Wand absteht. Das Feuer kommt unmittelbar an die Wand und man stellt Steine in der Höhe von 3 Zoll und 3 Zoll von der Wand davor und bildet auch von Steinen Seitenwände, die so weit von einander stehen, als die Baumkuchen-Walze lang ist. Die schon genannte Baumkuchen-Walze ist aus sehr trockenem, festem Holze gedreht, etwa 2 bis 2½ Fuss lang, an der Spitze 6 Zoll, unten 8 bis 10 Zoll dick und mit eisernen Ringen beschlagen. Genau durch die Mitte geht ein eiserner Spiess, der 1½ Fuss länger als die Walze ist und an der einen Seite einen Griff mit Bogen hat, womit man drehen kann. Der Spiess muss fest in der Walze stecken. Die Walze wird mit festem Papier umwickelt und ausserdem mit Bindfaden umwunden, dessen Faden oben und unten an der Walze an einem kleinen Nagel befestigt ist.

Ausser diesen Vorrichtungen bedarf man noch eines kupfernen oder eisernen flachen Kastens, so lang als die Walze und 10 Zoll breit und 2 Zoll hoch, um die Masse aufzutragen und auch die abfliessende Masse wieder aufzufangen. Das Auftragen der Masse geschieht mit einem grossen Löffel von Blech mit hölzernem Stiel.

Zum Backen der Baumkuchen muss man recht trockenes, fein gespaltenes Holz haben und ist ellernes oder buchenes

Holz das geeignetste dazu, weil dasselbe keine Funken abwirft.

Nachdem man alle Vorbereitungen getroffen hat, fertigt man die Masse an, und will ich nun beschreiben, wie man beim Backen verfährt.

Zuerst macht man Feuer und stellt dabei das Holz meist hoch auf, damit die Flamme recht nach oben schlägt, auch legt man Holzstücke quer, doch muss man immer darauf achten, dass der Rauch nach hinten schlägt und nicht an den zu backenden Kuchen, weil das nicht allein den Geschmack beeinträchtigt, sondern auch schlecht aussieht. Man legt nun die Baumkuchen-Walze auf und lässt sie recht heiss werden, nimmt dann 2 Löffel voll von der Masse in die Baumkuchen-Pfanne, die unter der Walze steht, und trägt davon mit dem Löffel auf die Walze, die von einer zweiten Person fortwährend gedreht wird. In der Regel bildet man zuerst lauter Ringe aus der Masse, etwa 4 Zoll von einander, und muss dabei fortwährend das Feuer gut unterhalten. Hat man den ersten Theil der Masse verbraucht, so nimmt man wieder ebensoviel in die Pfanne und trägt sie ebenso auf wie die erste, jedoch muss die zuerst aufgetragene Masse schon etwas gelblich gebacken sein, was nur die Zeit weniger Minuten bedarf. Man fährt nun fort, in der beschriebenen Weise die Masse in kleineren Theilen aufzutragen und achte dabei darauf, die schon gelblich gebackene Masse mögl ichst zu decken, weil, wenn nicht frische Masse darüber kommt, sich dunkelbraune Stellen bilden, die den Geschmack und das Aussehen des Kuchens beeinträchtigen. Nachdem nun die Ringe durch 6- bis 8maliges Auftragen sich hoch genug gebildet haben und Zacken angesetzt, so nimmt man etwas mehr Masse und füllt dann, nachdem erst wieder die Ringe übergossen sind, die Lücken zwischen denselben aus. Beim nächsten Auftragen richtet man sich wieder so ein, dass die Masse für die Ringe und dazwischen ausreicht, und um das Uebergiessen zu erleichtern und die Masse deckender zu haben, giesst man wohl ½ Tasse Milch dazwischen, besonders beim letzten Auftragen. Nachdem die Masse nun alle aufgetragen, was etwa auf eine Masse von 1 Pfund Zucker eine Stunde dauert, lässt man den Kuchen über den Kohlen, die man etwas ausbreitet, hübsch goldgelb ausbacken und glasirt ihn dann mit Wasserglasur vermittelst eines Pinsels, schneidet dann unten und oben den Bindfaden ab und hebt den Kuchen mit dem Papier ab.

42. Kranz-Kuchen.

Man reibe 1 lb geschälte und getrocknete Mandeln, recht fein, mit etwa 16 Eiweiss und reibe dann 1½ lb feinen Zucker dazu, auch nimmt man etwas Citronenschaale und fein gehackten Citronat hinein. Nun klebt man ein Paar Tafeln Oblaten zusammen und schneidet mit dem Cirkel zwei runde Böden, die einen etwa 10 Zoll im Durchmesser, den zweiten einen halben Finger breit kleiner. Aus diesen Oblatenböden schneidet man nun lauter einen Finger breite Ringe vermittelst des Cirkels aus und erhält dadurch eine regelmässige Pyramide. Nun legt man diese Ringe auf Papier auseinander, füllt die Macronenmasse, die nicht zu fest sein darf, in eine Spritze, die eine Tülle in der Stärke eines kleinen Fingers hat und bespritzt damit die Oblatenringe, dann streuet man etwas geschnittene oder gehackte Mandeln darüber und bäckt sie recht saftig aus. Nachdem sie aus dem Ofen kommen, glasirt man die Ringe mit Vanille-Glasur. — Man wird nun noch Macronenmasse übrig haben und verwendet dieselbe, indem man auf Papier kleine Ringe oder Macronen spritzt, die man auch mit gehackten Mandeln bestreut und die nachher zwischen die Ringe gesetzt werden.

43. Aufsatz auf Baumkuchen.

Werden aus obiger Masse gemacht, indem man dieselben durch eine Stern-Scheibe spritzt, zuerst einen Ring so gross wie der Baumkuchen, dann 6 Stück Schnörkel in C- oder S-Form, setzt dieselben zusammen auf den Ring zu einer Krone, dazwischen setzt man Mandelblätter, Blumen u. dgl., oben darauf eine Figur. Auch kann man die Seiten des Baumkuchens mit Schnörkel, Mandelblätter, Blumen u. dgl. schmücken.

44. Caramel-Figuren und Blumen.

Der zum Bruch gekochte Zucker wird in leicht geschmierte Zinnforme gegossen. Blumenstempel taucht man in Caramel und lässt sie bei öfterem Umdrehen erkalten.

45. Mandel-Spähne.

Man schneide aus fester, doch nicht zu starker Pappe Schablonen, wie etwa ein Eichenblatt, in verschiedene Grössen, oder wählt eine andere Form, etwa ein oval, oder wie sonst der Geschmack es liebt. Dann bestreicht man Bleche mit Butter, legt die Schablone darauf und streicht mit einem biegsamen Messer (Bowl-knife) von der beschriebenen Masse

über die Schablone weg, hebt dieselbe dann fort und wird dann ein Blatt, oder was die Schablone vorstellt, auf dem Bleche haben. Diese Blätter bäckt man nun aus, was sehr schnell geschieht, weil man sie recht dünn macht, hat inzwischen Rollhölzer oder rund gebogene Bleche zurecht gelegt und legt darauf die heissen, gebackenen Blätter, die sich dadurch biegen. Später bespritzt man auch diese Blätter und gewinnt dadurch eine hübsche Verzierung zu allerhand Aufsätzen.

46. Aufsatz von Bonbon.

Zu solchen Aufsätzen hat man häufig Formen aus Zinn oder Kupfer, in welche man den Caramel hineingiesst. Jedoch kann man auch ohne solche Formen Aufsätze von Bonbon herstellen und muss man dann sich die Schnörkel, die man dazu haben will, auf Pappe zeichnen, dann ausschneiden und dann auf den gestrichenen Bonbonstein legen und mit Spritzglasur einen starken Faden an den äusseren Kanten des Schnörkels ziehen. Hat man das gethan, so nimmt man behutsam den Schnörkel von Pappe aus dem gespritzten Faden heraus, legt ihn etwas weiter und macht es ebenso, bis man genug solcher Theile hat. Hat man gar keine Formen, so muss man alle Stücke, die man gebraucht, in eine solche Einzwängung giessen. Zu diesen Aufsätzen kocht man meistens verschiedene Farben von Bonbon und giesst von jeder Farbe einen Theil der Schnörkel. Beim Giessen dieser Schnörkel muss man eine Pfanne mit etwas enger Tülle haben, damit es nicht so dick herausfliesst. Die äusseren Kanten der Bonbon-Schnörkel bespritzt man mit Spritzglasur und setzt sie dann zusammen mit aufgelöstem Zucker.

47. Macronenaufsatz von 2 Etagen.

Von fester Macronenmasse dressirt man verschiedene Schnörkel, z. B. 6 Stück S zur unteren Etage, 6 Stück C, welche man um $\frac{1}{3}$ kleiner macht, zur zweiten. Dann bereitet man 4 Ringe, nämlich 2 so gross als die Platte, auf der der Aufsatz stehen soll, und 2 kleinere, um zwischen der ersten und zweiten Etage zu liegen. Dies alles setzt man mit flüssig gemachtem Zucker zusammen und bringt dazwischen verschiedenen Zierrath an, als: Mandelblätter, Glasurspähne, Blumen, farbige Mandeln, Silbespillen, grüne Blätter von Papier u. dergl. Oben auf die Krone setzt man ein Blumenkörbchen oder eine Figur.

48. Füllhorn.

In einer Thonform, die man vom Töpfer hat anfertigen lassen, bäckt man von beliebiger Tortenmasse die Figur

eines Füllhorns, überspritzt dieselbe mit Schaummasse oder glasirt sie, belegt die Figur am breiten Ende mit Früchten und verziert alles geschmackvoll.

49. Macronen-Pyramide.

Nachdem man die Form geschmiert hat, lässt man auf Feuer etwas Zucker unter beständigem Rühren schmelzen, fange von unten an; wenn man dann die Form entfernt hat, verziere und garnire man dieselbe mit Glasur, Mandelspähnen, Blumen und dergl., oben darauf setzt man gern eine Traganth oder Caramel-Figur.

50. Gateaux oder Felsenzucker.

Koch 2lb Zucker zum Bruch, rühre einen Esslöffel Eiweiss-Glasur hinein, rühre es mit dem Spatel tüchtig durch und giesse den Zucker in die mit Butter bestrichene Form. Man kann auch den Zucker hart werden lassen, und schneidet mit der Säge beliebige Stücke davon. (Ein paar Tropfen Citronensaft zu dieser Masse ist sehr zu empfehlen.

51. Pousier Wachs.

Schmelze 4 oz gelbes Wachs, dann thue ½ Esslöffel voll venetianischen Terpentin dazu, ¼ oz Fass-Unschlitt, rühre Alles gut durch einander, nimm es vom Feuer und mische soviel feine Kreide darunter, dass man es gut bearbeiten kann. Die Figuren werden dann mit Instrumenten von Knochen oder Messing ausgearbeitet. Will man sie nach der Verfertigung glatt haben, so nehme man einen Haarpinsel, tauche denselben in Terpentin Oel und streiche sie glatt.

52. Glasur-Späne.

Man streiche eine nicht zu feste Spritz Glasur auf Oblate, schneide sie dann in längliche Streifen, lege sie auf gebogene Bleche oder Hölzer, und wenn trocken, garnire man sie recht schön und gebrauche sie zu Aufsätzen, um die Ecken und Winkel auszufüllen. Diese Späne fertigt man auch in verschiedenen Farben an.

IV. Theil.

Thee- und Tafel-Bäckerei.

53. Blätter-Teig.

1 lb Mehl, 1 Ei, 1 oz Butter and soviel Wasser, dass der Teig 1½ lb wiegt; arbeite den Teig tüchtig und lege ihn an einen kalten Platz. Dies ist der Grundteig.

Dieser Grundteig wird mit dem Rollholze federspulenstark ausgerollt, 1 lb Butter darauf gelegt und von allen vier Seiten von dem Grundteige überschlagen, so dass die Butter in der Mitte zu liegen kommt; dies wird dann behutsam ausgerollt, dass keine Butter heraus gequetscht wird, und hat es dann die Dicke eines viertel Zolles erreicht, so wird der Teig wieder vierfach zusammen geschlagen; bei dem Rollen ist es nöthig, den Backtisch mit Mehl zu bestäuben, damit der Teig nicht anhängt, es darf aber nur so wenig wie möglich sein, denn sonst geschieht der Schönheit der Waare Eintrag; vor dem Zusammenschlagen muss das angehängte Mehl abgekehrt werden, man lässt dann den Teig eine viertel Stunde ruhen. Dann wird er noch dreimal ausgerollt und überschlagen. Um sich von der Güte des Teiges zu überzeugen, nimmt man eine kleine Probe (sticht ein Plätzchen heraus) und backt es bei flüchtiger Hitze; schmilzt noch nach unten Butter heraus, so muss der Teig noch einmal ausgerollt und zusammen geschlagen werden; die Probe ist gut, wenn er in die Höhe steigt, sich auf eine Seite legt und trocken aussieht. Der Teig ist nun zum Schneiden fertig.

In jeder anderen Stadt macht man aus Blätterteig Stücke mit anderen Namen und anderer Form, und es würde zu weit führen, die Menge mir bekannter Formen und Namen hier aufzuführen. Ich will nur im Allgemeinen darüber bemerken, dass man verschiedene Ausstecher dazu hat, um den Blätterteig auszustechen; oftmals füllt man denselben mit Marmelade (Gelee darf man nicht nehmen, weil dasselbe beim Backen ausfliessen würde), schlägt ihn zusammen, bestreicht ihn mit Ei und legt ihn in Hagelzucker. Auch wird derselbe nach dem Backen glasirt mit Wasser-, auch mit Eiweissglasur.

54. Mürbe-Teig.

3 lbs Mehl, 2 lbs Butter, 1 lb Zucker, Zimmet, ½ oz Ammonia.

55. Zimmet-Sterne.

1 lb Butter, 1 lb Zucker, 4 Eier, ½ oz Ammonia, ¼ pt Milch, 2 lbs Mehl, mit Milch bestrichen und in Hagelzucker gelegt.

56. Anis-Plätzchen.

2 lbs Zucker, 8 Eier, 1 lb Mehl, warm schlagen, 2 Stunden trocknen lassen und backen in mittlerer Hitze

57. Gewürz-Ringe.

2 lbs Krümel, ½ lb Zucker, 2 oz Butter, 6 Eier, ½ pt Molasses, 1 lb Mehl, ½ oz Ammonia, Gewürz.

58. Pumpernickel.

1 lb geschnittene Mandeln, 2 lbs Zucker, 4 lbs Krümel, 18 Eier 2 lbs Mehl. 1 oz Ammonia, Gewürz.

59. Theestengel.

½ lb Butter, 1 lb Zucker, 4 Eier, 1½ lb Mehl, ¼ oz Ammonia, mit Ei bestrichen; heisser Ofen.

60. Chocoladen-Ringe.

1 lb Zucker, 2 oz Butter, 4 Eier ¼ lb geriebene Chocolade, 1 lb Mehl, ¼ oz Ammonia.

61. Macronen-Törtchen.

Belege 18 Rosettenformen mit Mürbeteig, thue etwas Marmelade hinein, schlage 5 Eiweiss zu Schnee, 6 oz Zucker, 3 oz gestossene Mandeln, fülle die Törtchen damit, bestaube sie mit Zucker und backe sie langsam.

62. Anis-Zwieback.

2 lbs Zucker, 18 Eier, warm geschlagen, 1 oz Anis, 2 lbs Mehl untergerührt; auf bestaubten Blechen tressirt, heiss gebacken, wenn kalt, geschnitten und leicht geröstet. Dieses giebt sechs Stangen.

63. Vanille-Bretzeln.

1 lb Zucker, 1 lb Butter, 4 Eier, 2 lbs Mehl, ¼ oz Ammonia, zu Bretzeln geformt, mit Ei gewaschen und in Hagelzucker gelegt.

64. Thee-Kuchen.

1½ lb Zucker, 2 lbs Butter, 8 Eier, ¼ pt Milch, ¼ oz Ammonia, 4 lbs Mehl.

65. Napoleons.

Backe einen dünnen Kuchen von Blätterteig, halb durchgeschnitten; die eine Hälfte bestreiche mit Vanille Crême, lege die andere darauf, mit Wasserglasur glasirt und geschnitten.

66. Crême-Törtchen.

Steche von Pieteig Rosetten aus und tressire einen Rand von Cream Cake-Masse darum, backe und glasire den Rand mit Chocoladen-Glasur und fülle mit Vanille-Crême.

67. Maserinen.

Rosettenförmchen werden mit Blätterteig ausgelegt und gefüllt mit ¼ lb Almond Paste, ¾ lb Zucker, ¼ lb Krümel, und Eiweiss genug, dass es eine weiche Masse giebt, lege ein Streifchen darüber und backe.

68. Leipziger-Kuchen.

Wie oben, nur fülle sie mit ¼ lb gehackten Mandeln, ½ lb Zucker, Eiweiss, lege ein Streifchen darüber, bestaube sie mit Zucker und backe.

69. Marschall-Kuchen.

Aehnlich wie oben; rolle eine Platte Blätterteig, bestreiche sie mit obiger Mandelmasse, schneide in Rauten und backe.

70. Porzellan-Schnitte.

Wie oben, nur statt der Mandelmasse nehme Spritz-Glasur.

71. Schaum-Torte.

Backe einen Boden von Mürbeteig, bestreiche mit Gelee, überziehe sie mit Windmasse und decorire.

72. Thee-Bretzeln.

½ lb Butter, ½ lb Zucker, mit 5 Eiern gerührt, 1 lb Mehl dazu, spritze die Bretzeln auf Bleche, bewerfe sie mit Hagelzucker und backe.

73. Vanille-Bretzeln.

¼ lb Butter, ¼ lb Zucker, ½ lb Mehl, 1 Eiweiss; forme davon Bretzeln, backe und glasire mit Vanille-Glasur.

74. Vanille Thee-Biscuit.

5 oz Butter, ½ lb Zucker, mit 3 Eiern schaumig gerührt, 14 oz Mehl, ¼ oz Ammonia; hiervon steche die Form einer Schuhsohle aus, ¼ Zoll dick, bestreiche sie mit Ei, lege sie in Hagelzucker und backe.

75. Zimmet-Stangen.

Reibe ½ lb Almond Paste mit 5 bis 6 Eiweiss, 1½ lb Zucker dazu, rolle hiervon einen langen, 3 Zoll breiten Streifen aus, glasire ihn mit fester Eiweiss-Glasur, schneide in ¾ Zoll breite Streifchen und backe sie auf bestaubten Blechen.

76. Mandel-Berge.

10 Eiweiss zu Schnee, 1 lb Zucker, ½ lb geschnittene Mandeln, etwas geröstet, formire kleine Häufchen und backe langsam.

77. Congress-Kuchen.

Reibe ¼ lb braune Mandeln mit Eiweiss, thue sie in eine Schüssel, wiege dann ¾ lb Zucker zu, thue etwas Zimmet hinein und rühre die Masse mit so viel Eiweiss schaumig, dass dieselbe dickflüssig wird. Diese Masse fülle alsdann in die mit Mürbeteig ausgelegten Formen, lege von denselben ein leichtes Kreuz darüber, besiebe sie mit Zucker und backe sie langsam aus. Bevor man die Masse einfüllt, kann man auch etwas Marmelade in die Formen thun und dann die Füllung.

Angelfood.

Man schlage 1 pt Eiweiss steif. Vorher siebe man zusammen 1 lb feinen Zucker, ½ lb Kuchenmehl, 2 oz Cornstarch und ½ oz Cream of Tartar. Mische dieses leicht unter den Schnee; auch etwas gute Vanilla thue hinzu. Ein Drittel des Zuckers kann man separat lassen und unter den Schnee schlagen, bevor man das Andere zugibt. Die Formen tauche man in kaltes Wasser.

Feigen-Cakes.

Man mische 3 lb granulated Zucker, 18 oz Butter oder Fett, 10 bis 12 Eier, 1¾ pt Milch, 5¼ lb Kuchenmehl, 1½ oz Backpulver, etwas Eierfarbe und Citronengeschmack. Dann nehme man 1½ bis 2 lb Feigen und blanchire dieselben; d. h. thue dieselben in einen Topf oder Kessel und giesse heisses Wasser darüber, lasse aber nur eine Weile stehen, bis die Haut weich wird. Dann giesse man das Wasser ab und lasse die Feigen etwas abtrocknen. Dann schneide man dieselben in kleine Stücke oder hacke sie fein. Nun rolle man ein Stück vom Teig einen Zoll dick aus und belege die eine Seite mit Feigen, schlage die andere Seite darüber und rolle und steche aus wie Zucker Cakes Jetz wasche man mit Milch oder Ei und bestreue mit groben Zucker und backe in guter Hitze.

Feigen-Buns.

Man gebe dem obigen Teige etwas mehr Milch und 1 bis 2 Eier mehr, mische die gehackten Feigen darunter und dressire mit der Hand wie Dropcakes auf Pfannen. Wasche mit Ei und tauche in feinen Zucker.

Speculatius.

4 lb Mehl, 2 lb Butter, 2 lb Zucker, 6 Eier, 1 pt Milch, ¼ oz Amonia, Vanilla. Das ganze wird mit der nöthigen Milch zu einem steifen Teig geknetet, und wo eine Teigbreche oder Walze vorhanden ist, noch mit dieser recht zart und fein bearbeitet. Um den Teig besser aufarbeiten zu können, lässt man denselben mindestens einen Tag an einem kühlen Ort liegen. Nach dieser Zeit wird derselbe durch eine Maschine in die verschiedensten Figuren gepresst. Bei Ermangelung dieser kann man aber auch den Teig in Holz-, Gyps- oder Schwefelformen ausdrücken. Diese Figuren werden in mässig heissem Ofen gebacken.

Aepfel im Schlafrock.

Schöne mittelgrosse, säuerliche Aepfel werden geschält und mit einem Ausstecher das Kerngehäuse ausgestochen. Diese Oeffnung wird mit einem Gemisch von Corinthen, bitteren Mandeln und Zimmtzucker ausgefüllt und der Apfel sodann auf ein Stück nicht zu dünn ausgerolltem Blätterteig gelegt. Nun wird der Blätterteig von allen Seiten darüber geschlagen, (wobei alles Ueberstehende mit der Scheere abzuschneiden ist) drückt ihn gut zusammen und legt die Aepfel, den Schluss nach unten, auf Bleche. Obenauf wird noch ein Kreuz von frischem Blätterteig gelegt, dann mit Ei gestrichen und bei mässiger Hitze gebacken.

Allumettes.

In einer Terrine wird etwas Eiweiss mit Staubzucker zu einer dickflüssigen, schaumigen Masse angerührt. Diese Masse wird über einen ausgerollten Blätterteigkuchen gestrichen, sodann in länglich viereckige Stücke geschnitten und in mässig heissen Ofen gebacken.

Blaettersterne.

Von nicht zu dünn ausgerolltem Blätterteig werden Sterne ausgestochen, dann von etwas dünneren Teig kleinere Ringe. Die Sterne werden mit Ei gestrichen, die Ringe darauf gelegt, dann diese ebenfalls mit Ei gestrichen und gebacken. Nach dem Backen bestäubt man die Blättersterne mit Zucker und füllt in die Mitte etwas Aprikosengelee.

Glanz auf Honig und Lebkuchen herzustellen.

Man röstet ½ lb Kartoffelmehl hellbraun, siebt dasselbe durch ein feines Sieb, giesst dann kochendes Wasser bei fortwährenden Rühren allmählich darunter, so dass es eine dünne breiartige Masse wird ; diese wird dann mit einem Pinsel dünn über die noch warmen Honig- oder Lebkuchen gestrichen; wenn sie kalt geworden, ist der Glanz sofort hergestellt.

Mandel-Waffeln.

1 lb Almond paste, 5 Eiweiss, 1¼ lb Zucker, 2 oz Mehl, 2 Esslöffel süssen Rahm und etwas Zimmt. Man mische obiges gut und halte die Masse etwas weicher wie gewöhnliche Makronenmasse. Nun streiche man mit einer Schablone flache Plätzchen 3 bis 4 Zoll gross auf gewarte Bleche, backe dieselben rasch in einem ziemlich heissen Ofen und biege sie, wenn noch warm, über ein rundes fingerdickes Hölzchen.

78. Devrient.

Backe von ¼ lb Mandeln eine Brodtorten-Masse, fülle davon eine Kapsel etwa ¾ Zoll hoch, backe dieselbe und zerschneide sie in Stückchen von 1½ Zoll Breite und 2 Zoll Länge und überziehe dieselben mit Chocoladen-Glasur. Alsdann backe von Windmasse kleine Böden, ebenso gross, als die oben beschriebenen Stücke, auf 4 Eiweiss 12 Loth Zucker, backe sie gut aus und bestreiche sie dann mit Himbeer-Marmelade und setze sie mit ersteren zusammen.

79. Dominosteine.

Backe eine Mandelkapsel und zerschneide dieselbe in Stücke von 1½ Zoll Breite und 2½ Zoll Länge. Die Hälfte dieser Stücke glasire mit Chocoladen-Glasur, die andere Hälfte glasire weiss und spritze dann Punkte von beiden Glasuren so auf, dass weiss auf Chocolade und Chocolade auf weisse Glasur kommt.

Man kann natürlich dieses Backwerk von anderer Masse machen, auch kann man dasselbe einfarbig glasiren und nur die Punkte zweifarbig machen.

80. Backwerk aus Wienerkapsel.

Aus Wienerkapsel macht man vielerlei Backwerk und eignet sich gerade diese Masse gut dazu. Man kann die Kapsel doppelt zusammen legen, füllen und verschieden glasiren und schneiden, und hat dann Wienerschnitte, auch sticht man mit Ausstechern verschiedenes aus, z. B.:

81. Strohhüte.

Man sticht mit einem grösseren und einem kleineren Ausstecher runde Stücke aus, befestigt den kleineren Theil mit Marmelade auf dem grösseren, überzieht das Ganze mit Apfelsinenglasur und trocknet es ab. Alsdann spritzt man mit Gelee oder Marmelade ein Band um und steckt ein Stückchen Citronat als Feder auf eine Seite.

82. Schmetterlinge.

Ebenso ausgestochen mit einem Ausstecher, der einen Schmetterling vorstellt, mit Gelee, zwei und zwei zusammen gefüllt, glasirt, getrocknet und dann verziert. Von Chocoladen-Glasur spritzt man einen Corpus in die Mitte.

83. Bohnen.

Kann man von Wienermasse ausstechen oder schlägt die Masse zu Mohrenköpfen an und spritzt davon Bohnen, füllt sie ebenso wie jene und glasirt sie weiss oder roth und macht in der Mitte der Bohne ein Pünktchen andersfarbiger Glasur.

84. Aprikosenschnitte.

Von Wienermasse ausgeschnitten, etwa 1½ Zoll breit, 2½ Zoll lang, auf den Rand Tupfen von Windmasse gesetzt, auf ein Brett gelegt und leicht abgebacken, dann in die Mitte Aprikosen-Marmelade eingefüllt, glasirt und verziert.

85. Johannisbrod.

Oval von obiger Masse ausgestochen, Tupfen von Windmasse auf den Rand und ebenso gebacken wie vorhin, dann mit eingemachten Johannisbeeren gefüllt und glasirt.

86. Dieselben auf andere Art.

Von Wiener Kapsel 1½ Zoll breite, 2 Zoll lange Stücke geschnitten und mit Johannisbeeren in Gelee belegt, dann ein wenig Zucker zum Faden gekocht, etwas tablirt und damit überzogen und abgetrocknet. Diese sehen sehr hübsch aus.

87. Krapfen, auch Mohrenköpfe genannt.

Schlage eine Biscuitmasse von ¼ lb Zucker, 6 Eigelb, das Weisse der Eier zu Schnee und mit ¼ lb Mehl untergerührt. Davon werden Plätzchen in der Grösse eines Dollars auf Papier tressirt und gebacken. Nachdem sie gebacken, schneide man sie vom Papier und höhle die untere Seite etwas aus, fülle etwas Vanille-Creme hinein, lege zwei und zwei zusammen und glasire sie mit Chocoladen-Glasur.

Diese Krapfen sind sehr schmackhaft und mit Recht sehr beliebt. Zu bunten Schüsseln kann man diese Krapfen auch weiss und roth überziehen. Der weissen Glasur giebt man den Marasquino-Geschmack, der rothen Vanille-Geschmack.

88. Spritzkuchen oder French Crullers.

Zur Anfertigung der Spritzkuchen gehört, wie es schon der Name besagt, eine Spritze, womit man die Kuchen tressirt, und zwar muss dieselbe einen Stern haben. Die Massen dazu werden sehr verschieden gemacht, doch ist die Zubereitungsweise stets dieselbe. Man wiegt in einen Kessel ¼ lb Butter, 1 oz Zucker und giesst dazu ¼ qt Wasser, setzt dasselbe auf Kohlenfeuer und lässt es kochen. Sobald es kocht, rührt man ½ lb Mehl hinein und röstet dies so lange ab, bis sich die Masse vollständig vom Kessel ablöst, alsdann hebt man den Kessel vom Feuer, schüttet das Abgeröstete in eine Schüssel und lässt es erkalten. Nachdem es erkaltet, rührt man nachgerade 7 bis 8 Eier dazu, thut einige Tropfen Citronenöl hinein und spritzt nun Ringe von dieser Masse auf ein stark mit Fett getränktes Papier, welches so gross als die

Pfanne ist, worin man backt. Hat das Fett oder die Butter nun die nöthige Hitze zum Backen, so legt man das Papier mit den Spritzkuchen nach unten in das Fett; es wird nicht lange dauern, so hebt sich das leere Papier hoch und man nimmt dasselbe heraus und backt nun die Spritzkuchen auf der einen Seite, bis sie gelbe Farbe haben, alsdann wendet man die Kuchen, backt auch die zweite Seite so weit aus, wendet dann die Kuchen nochmals nimmt dann einen heraus und untersucht, ob sie egal hart sind. Dann nimmt man die Kuchen aus dem Fett und bestreut sie mit Zucker und Zimmet.

Beim Backen aller Fettkuchen muss man darauf achten, dass das Fett nicht zu heiss oder zu kalt werde. Im ersteren Falle muss man kaltes Fett zur Hand haben, um etwas dazu zu thun, im anderen Falle verstärkt man das Feuer.

89. Sahnenküchelchen.

½ lb Schmelz Butter schaumig gerührt, dann ½ lb Zucker, 8 Eigelb, der Schnee von 4 Eiweiss und ½ lb Mehl dazu. Davon tressirt man Plätzchen auf Papier in der Grösse einer Wallnuss, legt ein Stückchen Citronat auf und streuet etwas Mandeln darauf. Diese werden flüchtig gebacken.

90. Theeschlangen.

Reibe ¼ lb Mandeln mit einem Ei, wirke dazu ¼ lb Butter, ¼ lb Mehl, ¼ lb Zucker und etwas Zimmet; lass dann den Teig etwas abkühlen, rolle dann davon einen langen Streifen etwa 4 Zoll breit und glasire denselben mit fester Eiweissglasur, schneide dann kleine, 1 Zoll breite Streifen davon, lege sie auf Blech und biege dabei die Enden nach rechts und links. Dieselben werden langsam gebacken.

91. Punsch-Ringe.

½ lb Butter, ¼ lb Zucker und ¼ lb braune Mandeln mit einem Ei gerieben, etwas Zimmet, Nelken und einem Gläschen Punschextract oder Rum tüchtig durchgerührt und dann ½ lb Mehl dazu gewirkt. Davon tressirt man Kränze, streicht sie mit Ei und legt sie in Hagelzucker, dann auf Bleche und bäckt sie flüchtig.

92. Windbeutel.

Nimm in einen Kessel ¼ lb Butter und ¼ Quart Wasser, lass dies zum kochen kommen und rühre dann ½ lb Mehl hinein, rühre dies so lange, bis es sich vollständig vom Kessel ablöst, thue es dann in eine Schüssel und rühre 8 Eier

hinein. Von dieser Masse setze mit einem Tressir-Beutel kleine Häufchen auf Bleche, streiche sie mit Ei und backe sie gehörig aus.

93. Chau d'eau Körbchen.

Man macht einen leichten Teig aus 1 ganzen Ei und 3 Eigelb, 3 Löffel Wein, 3 Löffel gute Milch, etwas Zucker und ein wenig Salz, und soviel Mehl als nöthig, damit der Teig wie zu Eierkuchen sei. Nun muss man eine Blechform haben, die ein Körbchen vorstellt, diese streicht man in Butter, taucht sie in die Masse und bäckt es in heissem Schmalz wie bei Pfannkuchen, dann schiebt man das gebackene Körbchen ab und wiederhole das Eintauchen und backen.

Diese Körbchen füllt man nachher mit Chau d'eau, Béses, Schlagsahne, Vanille, Crême u. dergl.

94. Anischius zu Chocolade.

Nimm 1 lb Zucker in eine Schüssel und rühre denselben mit 18 Eigelb schaumig, thue etwas Anis oder auch Muscatnuss dazu, schlage dann das Weisse von den 18 Eiern zu Schnee und rühre denselben mit ¼ lb Mehl zu der Masse. Davon mache auf ein gestrichenes und mit Mehl bestaubtes Blech lange Streifen, die etwa 3 Zoll breit sind, streiche sie behutsam mit Ei und backe sie. Nachdem sie gebacken und abgekühlt sind, schneidet man sie in schräge Streifchen, legt sie auf's Blech und röstet sie etwas. Diese Biscuite schmecken sehr gut zu Chocolade und werden in den meisten Conditoreien dazu gegeben.

V. Theil.

Macronen-Bäckerei.

Das Grund-Recept der Macronen ist wie folgt: 1 lb Almondpaste, 1¼ lb Zucker, ungefähr 10 Eiweiss, auch kann man 1 oz Cornmeal zusetzen

95. Belegte Macronen.

Hat man die Macronen-Masse bereitet wie vorhin, so tressirt man runde Macronen in der Grösse von einer halben Wallnuss und legt darauf ein Stückchen Citronat oder auch Orangenschale und glasirt dieselbe nach dem Backen. Bei dem Backen muss man recht vorsichtig sein und darauf wohl

achten, dass man die Macronen nicht zu heiss bäckt, weil sie dann nicht gehörig aufgehen, aber auch nicht zu kalt, weil die Macronen sonst trocken werden.

96. Gefüllte Macronen.

Von derselben Macronen-Masse tressirt man runde Macronen und bäckt sie aus. Sobald sie aus dem Ofen kommen, drückt man mit einem Stöckchen in die Mitte der Macrone eine Vertiefung und spritzt mit einer Düte Gelée hinein und thut etwas Glasur darüber.

97. Rosen-Macronen.

Diesen kann man, nachdem man die Masse etwas roth gefärbt hat, den Geschmack durch einige Tröpfchen Rosenöl geben, oder man glasirt dieselben nur mit Rosenglasur.

98. Zimmet-Macronen.

Man setzt der Masse etwas Zimmet zu und färbt sie mit etwas Bolus röthlich.

99. Chocoladen-Macronen.

Zu derselben Masse thut man auf $\frac{1}{2}$ lb Mandeln $\frac{1}{4}$ lb geriebene Chocolade, Zimmet und Nelken und verdünnt die Masse noch etwas mit Eiweiss. Nachdem die Macronen tressirt sind, bestreut man sie mit Hagelzucker.

100. Vanille-Macronen.

Der Macronen-Masse etwas gestossene Vanille als Geschmack zu geben und mit Vanille-Glasur nach dem Backen glasirt.

101. Citronen-Macronen.

Eben so, nur etwas auf Zucker abgeriebene Citronenschale, hinzugethan.

102. Bestreute Macronen.

Die Macronen, wenn sie tressirt sind, bestreut man mit gehackten Mandeln und glasirt sie mit Vanille-Glasur. Diese schmecken besonders fein.

103. Bemerkung.

Alle diese verschiedenen Dessins kann man auch verschieden bestreuen und belegen oder füllen. Streuen kann man mit Mandeln, Hagelzucker und geriebener Chocolade. Belegen mit Früchten, Citronat und Orangeschalen.

104. Mandelbogen.

Man hat dazu gebogene Bleche nöthig, die man aus weissen Blechtafeln machen lässt. Die Biegung muss ein

Halbzirkel sein. Man bestreicht eine oder mehrere Tafeln Oblaten mit nicht zu fester Macronen-Masse, bestreut dieselben mit gehackten Mandeln oder Hagelzucker und theilt dann die Tafel in Streifen von 1 Zoll Breite und 4 Zoll Länge, legt diese dann auf den gewärmten Bogen und bäckt sie darauf aus.

105. Mandelbogen und Blätter.

Dieser wurde schon bei den Aufsätzen, bei denen sie unentbehrlich sind, gedacht; doch will ich derselben hier nochmals erwähnen, weil sie in diese Abtheilung gehören. Meistens hat man zu diesen Schablonen, doch kann man sie auch auf das Blech streichen, danach zerschneiden und dann über die Bleche biegen. Die Mandelblätter hat man in verschiedenen Grössen und fertigen sich die Conditoren die Schablonen selbst an. Die Masse dazu ist ½ lb Almondpaste, 12 oz Zucker, 2 oz Mehl, 4 Eiweiss. Verdünnen kann man die Masse mit Wasser und muss sie weicher sein als Macronenmasse.

106. Zimmetstangen.

Man reibe ½ lb braune Mandeln mit 5 Eiweiss fein, thue dann ½ lb Zucker und etwas gestossenen Zimmet dazu. Diese Masse rolle man aus, glasire sie mit Eiweiss-Glasur und schneide dazu Streifen von ¾ Zoll Breite und 3 Zoll Länge, die langsam ausgebacken werden; statt der Mandeln kann man Almondpaste nehmen.

107. Mandelschlangen.

¼ lb Almondpaste, 1 lb Zucker, ½ lb Butter, 8 Eier, 2 lb Mehl, ¼ oz Ammonia mit Ei waschen und biege in S Form.

108. Mandel-Ringe.

1 lb Almondpaste, 1½ lb Zucker, ¼ lb Corn-Meal, mit Eiweiss gemischt und mit Sterntülle auf bestaubten Blechen tressirt.

109. Mandel-Bogen.

1 lb Almondpaste, 1 lb Zucker, 1 oz Corn-Meal, 6 Eiweiss gemischt, auf Oblaten gestrichen, geschnitten und auf halbrunden Blechen gebacken.

110. Macronen-Schnitte.

1 lb Almondpaste, 1½ lb Zucker, 2 oz Corn-Meal, 6 Eiweiss auf Mürbeteig gestrichen, geschnitten, mit gehackten Mandeln bestreut, gebacken und glasirt.

111. Mandel-Bretzel.

1 lb Zucker, 1 lb Butter, ½ lb Almondpaste, 2 Eier, 1 lb Mehl zu Bretzeln geformt, mit Ei gestrichen und in Hagelzucker gelegt und gebacken.

112. Zimmetstangen von Mandeln

Reibe ½ lb weisse Mandeln mit 5 bis 6 Eiweiss ziemlich fest und thue 1½ lb Zucker und etwas Zimmet dazu, reibe dies tüchtig und rolle dann die Masse auf dem Backtisch zu einem langen, 3 Zoll breiten Streifen aus; glasire darauf diesen Streifen mit fester Eiweiss-Glasur und schneide kleine, etwa ¾ Zoll breite Streifen daraus, die auf einem etwas gestrichenen und mit Mehl bestaubten Bleche langsam gebacken werden; statt der Mandeln kann man auch Almondpaste nehmen.

VI. Theil.

Marzipan.

Marzipan unterscheidet sich von Macronenmasse hauptsächlich dadurch, dass kein Eiweiss dazu verwendet wird, sondern nur Wasser. Die Zubereitung des Marzipan ist schwierig und soll er schön sein, so muss er sehr aufmerksam behandelt werden. Es dürfte in Haushaltungen nicht leicht gelingen, Marzipan zu machen, weil daselbst ein steinerner Mörser zum Reiben der Mandeln fehlt, der dazu entschieden nöthig ist.

Die Mandeln werden geschält, öfter gewaschen, dann in reines Wasser gethan und darin 12 Stunden gelassen, aus demselben mit einem Schaumlöffel herausgehoben, und so viel, als man mit einem Male reiben kann, möglichst fein gerieben. Wasser braucht man beim Reiben nicht mehr zuzugiessen, da die Mandeln, wenn sie 12 Stunden gewässert, nass genug sind. Hat man auf diese Weise alle Mandeln fein gerieben, so thut man sie in einen flachen Kessel, wiegt auf 6 lb Mandeln 4 lb feingestossenen Raffinatzucker und stellt den Kessel über Kohlenfeuer, fortwährend darin rührend und beobachtend, dass es ja nicht anbrenne. Dies Abrösten des Marzipan setzt man fort, bis er sich vom Kessel löst, oder, wenn man ihn mit dem Finger anfasst, nichts an demselben kleben bleibt. Alsdann bestreut man den Bonbonstein mit Zucker, legt die Marzipanmasse darauf, drückt sie zusammen und hebt sie zum Gebrauch auf.

Will man von dieser eben beschriebenen Masse Gebrauch machen, so nimmt man einen Theil auf die Marmor-

platte, wirkt auf 1 lb etwa noch ½ lb feinen Zucker ein und verarbeitet diese Masse dann verschieden.

113. Königsberger Marzipan.

Man rollt den angewirkten Marzipan ¼ Zoll stark aus und sticht mit Ausstechern verschiedene Figuren, als Herzen, Rosetten und Sterne aus; dann schneidet man von demselben Marzipan Ränder etwa ¼ Zoll hoch und befestigt diesen Rand mit Wasser auf den Rändern der ausgestochenen Sachen, dann lässt man sie einige Tage trocknen. Nachdem sie genug getrocknet sind, legt man die angefertigten Gegenstände auf ein Brett und schiebt sie in den heissen Ofen, worin sich die Ränder sehr bräunlich färben, dann nimmt man sie wieder aus dem Ofen heraus, bestreicht hierauf den Boden der Marzipanstücke mit Gelee und thut darüber eine starke Glasur von Rosenwasser, hält es wieder eine Minute in den Ofen und belegt dann die Sachen mit eingemachten Früchten.

114. Marzipantorte.

Die Anfertigung dieser Torte ist fast ebenso wie die der Marzipan-Stücke. Hierbei schneidet man einen runden, öfter auch einen viereckigen Boden aus und zerschneidet diesen zu einem Stern, oder was man sonst für Dessins wünscht. Die einzelnen Stücke werden ebenso mit Rändern versehen, wie vorher gezeigt, und um die Torte herum legt man dann einen etwa einen Finger starken Rand, der die Tortenstücke zusammenhält. Diesen Rand schneidet man mit einer kleinen Scheere oder kneift ihn mit einer Zange aus, wie Conditoren zu haben pflegen. Im Uebrigen behandelt man die Torte wie die Marzipan-Stücke.

115. Marzipan-Confect.

Von angewirkter Marzipanmasse macht man noch mancherlei Figuren, die man im Ofen röstet, wie bei den Marzipan-Stücken gezeigt worden. Man formt Bretzel, Schnörkel, Schlangen, Korkzieher u. dgl., auch füllt man solche Sachen, indem man eine Vertiefung hineinmacht, die nach dem Rösten mit Gelee gefüllt und glasirt wird.

116. Backwaaren von Marzipan.

Man formt von angewirkten Marzipan-Semmeln Bretzeln u. dgl., trocknet sie, bestreicht sie dann mit Eigelb und röstet sie im heissem Ofen ab Diese Sachen sehen den wirklichen Backwaaren sehr ähnlich.

VII. Theil.

Hefen- und Schmalz-Bäckerei.

117. Hefenteig.

¼ lb Press-Hefe 2 qt Milch, mache einen weichen Teig und setze ihn an einen warmen Ort.

118. Grundteig.

Nachdem obiger Hefenteig am Fallen is, setze ¾ lb Butter, ¾ lb Zucker, 8 Eier und mache einen schönen schlanken Teig. Dieses ist der Grundteig, wovon die verschiedenen Sorten Kuchen angefertigt werden.

119. Zwiebäcke.

Werden von Grundteig gemacht, gebacken, geschnitten und getrocknet.

120. Glasirte Zwiebäcke

Wie oben, und mit folgender Glasur glasirt und hellgelb gebacken.

121. Glasur.

1 pt Eiweiss zu Schnee, 4 lb Zucker, ¾ lb gehackte Mandeln mit etwas Vanille untergerührt und glasirt.

122. Muskuchen.

Statt wie vorhin die Füllung mit Aepfeln zu machen, kann man auch Pflaumenmus mit Zucker und Mandeln vermischt einfüllen, oder Kirsch- oder Apfelmus, welch letzterem man etwas Arac zum Geschmack zusetzt.

123. Pressburger Zwiebäcke.

Von dem bereits beschriebenen Grundteig formirt man längliche Zwiebäcke, etwa 4 Zoll lang und 1½ Zoll breit, drückt sie ein wenig flach, lä st sie aufgehen und bäckt sie aus. Nach dem Erkalten schneidet man diese Zwiebäcke und bestreicht die Aussenseiten mit einer leichten Baisermasse, der man etwas gehackte Mandeln, auch etwas Semmelkrumen zumischt, legt dann die weiche Seite der Zwiebäcke auf's Blech und lässt sie langsam rösten.

124. Plunderbretzeln.

Man nehme von dem Grundteig soviel als man braucht und rolle ihn flach aus, bestreue denselben zur Hälfte mit Zucker und Zimmet und lege gut gewaschene Butter, auf 1 lb Teig ¼ lb, dazwischen, schlage dies zusammen und ziehe den Teig wie den Blätterteig, doch nur dreimal geschlagen. Von dem fertigen Teige schneide man alsdann lange Streifen, rolle dieselben, mit der linken Hand nach oben, mit der rechten nach unten drehend, zusammen und schlage dann eine Bretzel davon. Diese Bretzeln lasse man dann aufgehen, doch dürfen sie nicht warm stehen, bestreiche sie mit Ei, streue geschnittene Mandeln darüber, backe und glasire sie mit Wasserglasur.

125. Martinshörner.

Den Teig behandelt man wie bei den Plunderbretzeln, theilt ihn in kleine Stücke, etwa ¼ Zoll dick, 1½ Zoll breit und 5 Zoll lang, streicht darauf eine Füllung von Mandeln, Zucker und Corinthen (die Mandeln mit Rosenwasser gerieben und auf ¼ lb ½ lb Zucker), schlägt den Teig dann darüber, wickelt ihn auch so auf wie bei den Bretzeln und legt dann Halbmonde davon auf's Blech. Nachdem man sie hat aufgehen lassen, werden sie mit Ei gestrichen, gebacken und dann glasirt.

126. Grieskuchen.

Der Grundteig wird etwa ¼ Zoll dick ausgerollt, mit Butter gestrichen und zum Aufgehen gestellt. Nachdem dies geschehen, streut man etwas Zucker, Zimmet und mit kochender Butter gemischten feinen Gries darüber und backt ihn.

127. Speckkuchen.

Man fertigt einen Kuchen mit Rand, lässt ihn aufgehen, giesst dann 6 bis 8 Eier darüber, streut dann in Würfel geschnittenen Speck darauf, auch etwas Kümmel und Salz. Flüchtig backen.

128. Zwiebelkuchen.

Der Kuchen ist wie vorhin. Die Zwiebeln werden den Tag zuvor fein geschnitten, mit Fett weich geschmort und abgekühlt. Zum Gebrauch schlägt man einige Eier dazu, thut etwas Kümmel und Salz hinein, auch wohl etwas Zucker, streicht diese Masse auf den Kuchen und backt ihn gut aus. Muss warm gegessen werden.

129. Kirsch-, Pflaumen-, Heidelbeer- und Apfelkuchen.

Man vertheilt die Frucht auf einem dünn ausgerollten Kuchen gleichmässig, bestreut ihn mit Zucker, auch wohl

etwas Zimmet; sehr schön machen sich diese Kuchen, wenn sie mit Vanilla-Crême übergossen und gut ausgebacken werden. Da der Vanilla-Crême ziemlich theuer kommt, so lasse ich hier ein billiges Recept folgen:

130. Crême.

2 qt Milch gekocht und ½ lb Gries hinein gerührt. Dieser Crême muss gefärbt werden mit Eigelb oder Safran.

131. Topf- oder Napfkuchen,

sowie Stollen, Räder-Gebäck und dergl. setzt man dem Grundteig noch etwas mehr Butter, Zucker, Gewürz und Eier zu. Geregelte Recepte lassen sich nicht gut angeben, da der Geschmack zu verschieden ist.

132. Zimmet- oder Kaffee-Kuchen

werden von Grundteig angefertigt, ½ Zoll dick ausgerollt und in mittlerer Hitze gebacken. Viele glasiren den Kuchen mit Rosenwasser-Glasur, andere bestreuen denselben vor dem Backen mit Zucker und Zimmet.

133. Streusel-Kuchen.

Behandlung wie vorhin, nur bestreut man den Kuchen mit folgendem Streusel vor dem Backen: 5 lbs Mehl, 1 oz Zimmet, 1 lb Zucker, 2 lbs warme Butter, gemischt und durch ein grobes Sieb gerieben.

134. Streusel auf andere Art.

1 lb gehackte Mandeln, 1½ lb Zucker, 2 oz Zimmet.

Kaffee-, Zimmet- und Streusel-Kuchen sollten vor dem Backen mit warmer Butter bestrichen werden.

135. Käse-Kuchen.

Nachdem der Kuchen genug aufgegangen, thut man den inzwischen geriebenen Käse (weissen Käse), dem man etwas Zucker, Corinthen und Citrone zusetzt, einen Finger hoch darauf und übergiesst diese Mischung mit zerschlagenen Eiern, Zucker und Butter. Nun backt man den Kuchen gut aus; um dies zu erreichen, thut man wohl, mit einem Messer den Kuchen zu heben, um zu sehen, ob derselbe einen guten Boden hat; ehe der Kuchen am Boden nicht gelbbraun ist, ist er nicht gebacken.

136. Quark-Kuchen.

Wie vorhin. Die Füllung ist: Weisser Käse mit Zucker versüsst, einige Eier mit Corinthen dazu und zuletzt mit gehackten Mandeln und Zucker bestreut.

137. Mohn-Kuchen.

Wie vorhin. Die Füllung besteht aus 1 lb mit kochendem Wasser aufgequelltem Mohn, 2 oz Butter, 4 oz Zucker, 4 Eigelb, gemischt, aufgetragen fingerstark, mit Zucker und Mandeln bestreut und gebacken.

138. Rädergebackenes.

Rühre ½ lb Butter mit ½ lb Zucker schaumig und thue nachgerade 16 Eigelb hinein, reibe auch eine Citrone zu, giesse dann ein Glas Wein hinein und rühre 1½ lb Mehl dazu. Diesen Teig lasse etwas auskühlen, rolle ihn dann ziemlich dünn aus und schneide mit dem Backrädchen einen Zoll breite und zehn Zoll lange Streifen daraus, lege dieselben wie eine Schleife zusammen, backe sie danach in Fett und bestreue sie mit Zucker.

Man erhitzt das Fett so weit, dass, wenn man mit einem nassen Stöckchen hineinfährt, das Fett aufkreischt. Würde das Fett nicht so heiss sein, so zieht es sich in die Pfannkuchen hinein und macht sie fetter, als sie sein sollen und giebt ihnen auch eine schlechte Farbe. Ist das Fett heisser, so können sich die Pfannkuchen nicht genug dehnen, werden zu leicht braun und sind dann sehr unansehnlich. Am besten ist es, wenn man erst eine Probe backt, um sich zu überzeugen, ob das Fett den nöthigen Hitzgrad hat.

VIII. Theil.

Leb- und Honigkuchen-Bäckerei.

Dieser Kuchen, der in manchen Gegenden in grossen Massen verfertigt wird, erfordert einen guten Molasses, den man einige Male aufkochen lässt und dann mit gewöhnlichem Weizenmehl anrührt; auch kann man etwas Honig zusetzen. Dieser Teig bildet dann den Grundteig. Das Mehl darf erst dann in den Molasses gerührt werden, wenn derselbe schon abgekühlt und nur noch lauwarm ist. Derselbe sollte mehrere Tage liegen, bevor er verarbeitet wird.

139. Dünner Honigkuchen.

Mache einen Teig von 3 lb Mehl, ½ lb gelöster Pottasche, ¼ lb Ammonia und soviel Wasser, als nöthig. Dann wiege 30 lb Grundteig ab, lege beide Teige unter die Breche und ar-

beite es tüchtig untereinander. Es darf nicht zu viel Mehl beim Brechen verbraucht werden. Dieser Teig kann dann verwendet werden zu Leb- und dünnem Honigkuchen. Bei dickem Honigkuchen dieselbe Behandlung, nur nimm 1 oz Trieb von jedem weniger.

140. Pflastersteine.

Feinere Lebkuchen und Pflastersteine dieselbe Behandlung, nur werden etwas gehackte Mandeln und Citronat darunter gemischt.

Bei Lebkuchen sollte man erst eine Probe backen, um sich zu überzeugen, ob der Teig genug Trieb enthält, welches man an der Probe ausfinden wird; es ist dann noch Zeit genug, mehr beimischen zu können. Diese Vorsicht ist nothwendig, indem die Pottasche zu unsicher arbeitet.

141. Weisse Lebkuchen.

5 lb Zucker, 10 lb Mehl, ½ lb Lard, 4 oz Ammonia und nicht ganz 2 qt Milch. Dieser Teig darf nicht zu viel gearbeitet werden.

142. Thorner Lebkuchen, Nürnberger, Braunschweiger, Baseler, Augsburger, Französischer, Holländischer Lebkuchen

unterscheiden sich nur durch die verschiedenen Früchte und Gewürze; im Uebrigen dieselbe Behandlung.

143. Citronen-Kuchen.

Wie vorhin, nur 1 lb Lard zu 30 lb Grundteig.

144. Sheveletten.

60 Eigelb, 1 lb Zucker, 1 oz Ammonia, 1½ pt Milch und soviel Mehl als nöthig. Dieselben werden in kochendem Wasser gekocht, indem man eine gewisse Menge in's Wasser wirft; sobald sie heraufkommen, nimmt man sie heraus, fährt so fort, bis sie alle gekocht sind, setzt sie auf Pfannen und backt sie in heissem Ofen. Sheveletten sind runde Ringe, welche dutzendweise zusammengebunden werden und das Bund mit 5 Cents verkauft wird.

145. Braunschweiger Confect.

1 lb Butter, ½ lb Zucker, 2 lb Mehl, ¼ lb fein gehackte Mandeln und 4 Eier werden zusammengewirkt und noch ⅛ oz Ammonia dazu gethan; dann rollt man die Masse dünn und sticht sie beliebig aus. Auch kann man kleine Bretzeln davon machen.

146. Weisser Marzipan.

1 lb Zucker wird mit 4 Eiern etwas gerührt, dann 1¼ lb Mehl, etwas Ammonia und Gewürz dazu gethan und davon ein Teig gebildet. Nun hat man in Holz geschnittene Formen, in welche man den Teig hineindrückt, oder man sticht Figuren davon aus, lässt sie mehrere Stunden trocknen und backt sie im warmen Ofen ab.

147. Wasser-Marzipan.

1 lb Zucker wird in 1 Tasse kochendem Wasser aufgelöst, dann 1¼ lb Mehl dazu gerührt und ein Teig gebildet. Davon sticht man Figuren aus oder drückt die Masse in Holzformen, lässt alsdann die Sachen wieder trocknen, legt sie dann auf ein feuchtes Tuch, damit dieselben von unten feucht werden, bringt sie dann auf Bleche und backt sie langsam ab.

Die beiden zuletzt beschriebenen Backwaaren werden meist nach dem Backen bemalt.

148. Patience. Geduldskuchen.

Schlage den Schnee von 10 Eiweiss und rühre dann mit einem Spatel 1 lb feinen Zucker und dann ¾ lb Mehl darunter. Rühre diese Masse so lange, bis sie etwas flüssig ist, und tressire dieselbe mit einer Düte auf mit Wachs gestrichene Bleche in kleine Plätzchen oder kleine, etwa 1 Zoll lange Biscuits. Alsdann lasse diese Plätzchen einige Stunden trocknen und backe sie kühl ab, dass sie einen hübschen Fuss bekommen. Als Gewürz kann man den Plätzchen Vanille zusetzen.

IX. Theil.

Von der Anfertigung der Schaumsachen.

Um diese Sachen gut herzustellen, ist zuerst auf die grösste Sauberkeit der Gefässe und auf den besten Zucker zu sehen, wer der darin geizen will, fange gar nicht an; die drei verschiedenen Grundmassen unterscheiden sich dadurch, dass die warm geschlagene Masse mehr Glanz hat, die kalt geschlagene besser in der Figur steht und die geriebene dauerhafter ist, sich länger hält, aber nicht so viel ausgiebt.

149. Warme Schaummasse oder gekochte Glasur.

Man nimmt 2 lb Zucker (feinste Raffinade) und kocht ihn sorgfältig mit ½ qt Wasser bis zum grossen Flug, während dessen müssen 10 bis 12 Eiweiss zu einem steifen, festen Schnee geschlagen sein, und unter immerwährendem Schlagen wird dann der heisse Zucker in einem langen Strahl hineingegossen und noch geschlagen, bis sie abgekühlt ist, dann wird sie auf mit zerlassener Butter bestrichene Bleche tressirt.

150. Kalte Schaummasse.

12 Eiweiss werden zu steifem Schnee geschlagen, 1½ lb feiner Staubzucker und ¼ lb feinster, trockener Puder behutsam hinein gerührt und dann auf leicht gestrichene Bleche oder auf Papier tressirt.

151. Gerührte Schaummasse.

Man nimmt 2 lb feinsten Staubzucker und reibt ihn mit mindestens 4 Eiweiss zu einem weissen, flaumigen Schaum, dem man etwas Essigsäure zusetzt.

Werden die daraus gefertigten Sachen nicht hoch genug beim ersten Tressiren, so wiederholt man den Guss auf dieselbe Weise; sollen Goldborten darauf kommen, oder Blumen, oder Traganth, so kommen sie noch auf die feuchte Masse; sollte diese jedcoh zu trocken sein, so bedient man sich einer schwachen Gummilösung oder der Spritzglasur.

152. Figuren, welche aus Schaummasse hergestellt werden können.

Man tressirt gewöhnlich folgende flache Gegenstände daraus, und zwar auf Papier durch die Spritze oder eine starke Düte:

Buchstaben aller Art mit diversen Verzierungen von Spritzglasur.
Vögel in Kränzen, mit Blumen, in Nestern, mit Eiern.
Körbe und Körbchen mit Früchten, Blumen, Thieren, Vögeln.
Vasen mannigfaltiger Grösse und Verzierung.
Füllhörner, verziert, mit oder ohne Blumen und Früchte,
Kronen, verziert mit Spritzglasur und den sogenannten Diamanten. Schwäne machen sich auch sehr gut.
Guitarren und Harfen, Lyra's in vielen Grössen und Verzierungen.
Devisen, als Glaube, Hoffnung und Liebe etc.
Kaninchen und Pudel auf Polstern. Verschiedenes Geflügel.

Mannigfache Verzierungen, sogenannte Züge und alle anderen denkbaren Formen. Fische, Kinder, Larven werden mit Spritzglasur, Goldborten und Brillanten (Zinnspitzen) nach Belieben verziert, man macht sie aber nicht gern grösser als 1½ Zoll im Durchmesser.

153. Conserven-Formen.

Zu Früchten nimmt man im Sommer natürliche Früchte, welche schön ausgewachsen sind, bestreicht die Frucht mit Leinöl und steckt sie bis zum vierten Theil in weichen Thon, macht von Thon einen Rand herum und bestreicht die Frucht noch einmal; nun rührt man etwas Figuren-Gyps mit warmem Wasser an und giesst den Brei auf die Form, nach fünf Minuten nimmt man den Gypstheil ab, schneidet mit dem Messer wie man es haben will, macht einige Löcher an die Seite, bestreicht es wieder mit Leinöl und setzt den Theil wieder auf die Form, fährt mit dem Gypsgiessen so fort, bis alle Theile gegossen sind, macht ein Loch zum Eingiessen des Zuckers hinein und lässt sie recht trocknen. Dann legt man sie acht Tage in Leinöl mit etwas Terpentinöl vermischt und lässt sie an der Sonne trocknen. Alle anderen Formen werden auf die gleiche Weise angefertigt.

X. Theil.

154. Mandel-Auflauf

ist eine compaktere Masse als das Schaum-Confect und wird folgendermassen bereitet: Man nimmt 3 lb feines Zuckerpulver (Raffinade), mischt es mit 2 oz abgeschälten, fein geriebenen, bitteren Mandeln und mit nicht ganz steifem Schnee von 6 Eiweiss zu einer Masse. Diese wird federspulenstark ausgerollt und in die verschiedensten denkbaren Figuren ausgestochen, 1½ Stunde auf mit Mehl bestreuten Blechen trocknen gelassen und dann kühl gebacken. Die Figuren backen sich 1 Zoll hoch und werden mit Wasser oder Eiweiss-Glasur glasirt und beliebig mit buntem Streuzucker oder bunter Spritzglasur verziert.

155. Weisser Auflauf mit Vanille.

Dazu wird der nicht zu steif geschlagene Schnee von 6 Eiweiss mit 3 lbs fein gestossenem Zucker, dem man gern

etwas Vanille zusetzt, gemengt, federspulenstark ausgerollt, ausgestochen und wie vorher getrocknet und gebacken. Nun wird er mit verschiedenen Wasser-Glasuren glasirt und mit buntem Zucker und Garnirung verziert.

156. Rother Auflauf mit Rosengeschmack

wird ebenso gemacht, nur mit Cochenille-Farbe gefärbt und werden bisweilen einige Tropfen Rosenöl zugesetzt, auch mit dem Verzieren wird er auf vorige Art behandelt.

157. Chocoladen-Auflauf.

Man setzt auf 3 lbs dieser Masse ½ lb gut geriebene Chocolade zu; die daraus geformten Figuren können mit verschiedenen Glasuren verziert werden, wie die vorigen.

158. Gespritzter Auflauf.

Dieselbe Masse wird mit der Sternspritze tressirt; sie eignet sich besonders zu Nestern (indischen Vogelnestern), wird mit Zucker-Glasur glasirt und mit bunten Zuckern bestreut und garnirt.

159. Traganth-Auflauf.

Man weicht 1 Loth Traganth mit ¼ qt Wasser ein, drückt es dann durch ein Tuch oder streicht es durch ein Haarsieb in den Mandelstein, rührt den Traganth mit der Keule recht schaumig und thut nach und nach feinen Staubzucker dazu, giesst auch ein Liqueur-Glas voll starken Sprit hinein und mischt soviel Zucker zu, dass man die Masse ausrollen kann. Dieser Auflauf wird ebenso behandelt wie der Mandel-Auflauf; er wird beim Backen ganz weiss.

160. Baiserschaalen.

Man schlägt 10 Eiweiss zu festem Schnee, rührt 1 lb Zucker dazu, tressirt davon mit einem Löffel oder einer Spritze Häufchen in der Grösse eines halben Apfels, bestreut sie mit Zucker, legt sie sodann auf nasse Bretter und backt sie etwas flüchtig aus; so dass sie inwendig weich bleiben. Nun lässt man die Baiser erkalten, nimmt dann mit einem Löffel dass Weiche heraus, streicht die innere Seite glatt und trocknet die Schaalen recht aus.

Die Schaalen werden, wie bekannt, mit geschlagener Sahne, auch mit Eis gefüllt. Kommen sie nicht bald zur Verwendung, so müssen sie an einem warmen Orte aufbewahrt werden.

161. Spanischer Wind.

Zu 8 zu festem Schnee geschlagenen Eiweiss rührt man 1 lb Zucker, tressirt davon mit einem Löffel längliche Häufchen auf Papier und backt sie recht langsam.

Baiser- oder Windmassen streut man vor dem Backen immer mit etwas Zucker ein, um eine festere Kruste zu erzielen.

162. Porzellan-Bretzeln.

½ lb Staubzucker wird mit 3 Eiweiss schaumig gerührt, dann 6 oz Mehl oder Puder und etwas Citronenöl dazu. Davon macht man 40 Bretzeln, drückt sie auf einem gestrichenen und mit Mehl bestaubten Bleche etwas breit, lässt sie einige Stunden trocknen und backt sie langsam ab. Nachdem sie gebacken, glasirt man sie mit Eiweissglasur.

XI. Theil.

Von den Cremes und Wein-Gelees.

Die Crêmes werden theils von Sahne, theils von Wein bereitet und durch Eier verdickt; aber auch ohne dieselben werden Crêmes bereitet und die Verdickung durch Gelatine bewirkt, oder durch Schaumigschlagen, wie bei der Schlagsahne, die auch dazu gehört.

163. Schlagsahne.

Die Schlagsahne ist der überfüllte dicke Rahm von der Milch, wenn diese etwa 12 bis 16 Stunden gestanden hat und noch nicht sauer geworden ist. Man kann von 10 bis 12 qt guter Milch 1 qt Sahne abfüllen, mehr jedoch nicht, sonst würde sich die Sahne nicht schaumig schlagen und nicht consistent werden. Nachdem die Sahne abgefüllt ist, setzt man sie noch einige Stunden kühl, womöglich auf Eis, schlägt sie dann mit einem Schneebesen in einer Schüssel oder einem Kessel schaumig, versüsst sie mit Zucker und mischt etwas gestossene Vanille hinzu. Wird die Sahne nicht gleich gebraucht, so mischt man den Zucker noch nicht zu, weil sich sonst zu viel Flüssiges absetzt.

164. Schlagsahne mit Pumpernickel.

½ lb guten Pumpernickel, der noch nicht zu trocken ist, reibt man und mischt ihn zu der eben beschriebenen Schlagsahne, der etwa auf 1 qt ¼ lb Zucker und etwas gestossene Vanille beigemischt ist.

165. Schlagsahne mit Erdbeeren.

Man nehme etwa ½ lb gute Wald-Erdbeeren, reibe dieselben durch ein Haarsieb, damit die Kerne zurückbleiben, mische 1 qt Wasser und ½ lb Zucker der Masse zu und rühre dieses behutsam zu der recht fest geschlagenen Sahne.

166. Crême von Pistatien.

In der Bereitung ist derselbe ebenso wie die Blanc manger. Man nimmt dazu 1 lb Pistatien, die man fein reibt, kocht sie mit 1½ qt Sahne oder Milch und ½ lb Zucker auf, thut 2 oz aufgelöste Gelatine zu und giesst das Ganze durch ein Sieb. Sollte man diesen Crême etwas grüner wünschen, so färbt man denselben mit etwas Spinatsaft.

167. Crême von Marasquino.

1 qt Schlagsahne wird recht fest geschlagen, dann ½ lb feiner Zucker, 1 Weinglas voll Marasquino und 2 oz aufgelöste Gelatine dazu gemischt, in die Form gethan und auf Eis gestellt.

168. Crême von Chocolade.

½ lb feine Vanille-Chocolade wird warm gemacht und dann mit ein wenig Wasser aufgelöst; darauf wird 1 qt Schlagsahne fest geschlagen, ½ lb Zucker, die Chocolade und 2 oz Gelatine dazu gemischt, das Ganze in die Form oder Crêmeschaale gethan und auf Eis gestellt.

169. Crême de Rose.

Derselbe wird nach demselben Verhältniss gemacht wie 167, nur werden einige Tropfen Rosenöl als Geschmack statt des Marasquino und ein wenig Cochenille zum Färben hinzu gethan.

170. Crême zu verzieren.

Die Crêmes werden, wenn sie in grösseren Schaalen sind, meistens mit kleinen Plätzchen belegt, auch mit buntem Zucker bestreut, oder mit eingemachten Früchten belegt. Man kann auch von dem Crême etwas in eine Düte nehmen und bespritzt die Schaalen damit, oder man verwendet Gelee dazu, was auch recht gut aussieht. Sehr hübschen Effect macht es, wenn man die Crêmes mit Biscuitstückchen und diese dann mit Gelee belegt.

171. Chocoladen-Crême.

Auch dieser Crême hat dasselbe Verhältniss der Eier und des Zuckers. Man löst nur noch ½ lb Chocolade mit der Milch auf und kocht den Crême damit auf.

172. Citronen-Crême mit Schnee.

Will man den vorhergehenden Crême gern noch etwas ausgiebiger machen, so schlage man einige Eiweiss zu Schnee und ziehe denselben unter, wenn der Crême abgekocht ist. Es ist dieses besonders räthlich, wenn man den Crême in Schaalen füllt.

173. Gelees.

Zu dem Wein-Gelee nimmt man, um das Geliren zu erzielen, theils Gelatine, theils Hirschhorn, theils Hausenblase. Das Letztere ist freilich das Theurere, aber es hat den grossen Vortheil, dass die davon bereiteten Gelees gleich klar sind und keiner weiteren Klärung bedürfen, während die Gelees von Gelatine oder Hirschhorn mit Eiweiss geklärt und dann filtrirt werden müssen, wobei selbstverständlich viel verloren geht.

174. Wein-Gelee von Gelatine.

Man löse 1 oz recht weisse Gelatine mit $\frac{1}{4}$ qt Wasser auf gelindem Kohlenfeuer auf, thue dann den Saft von 3 bis 4 Citronen dazu, 10 oz Stückenzucker, $\frac{1}{2}$ Flasche guten, kräftigen Rheinwein und 2 Eiweiss. Dies Alles koche man unter beständigem Rühren auf, schrecke es mit etwas Wein nochmals ab, lasse es wieder aufstossen und giesse es dann in einen Filtrirbeutel von Flanell oder durch eine Serviette. Es wird nicht gleich klar durchlaufen, man muss es erst öfter wieder zurückgiessen bis es klar durchläuft. Da beim Filtriren sich dieser Gelee leicht abkühlt, so muss man darauf sehen, dass man den Filtrirbeutel an einem warmen Orte und etwas geschützt aufgestellt hat.

Füllt man diesen Gelee in Formen, die nachher gestürzt werden sollen, so muss man $\frac{1}{2}$ oz Gelatine mehr nehmen. Die Formen werden alsdann in warmes Wasser gehalten und lassen sich dann leicht stürzen.

175. Gelee farbig.

Von der obigen Mischung färbt man die Hälfte roth, giesst ein wenig davon in die Form, stellt diese auf Eis, bis der Inhalt gelirt, giesst dann ein wenig von der nicht gefärbten Hälfte darüber, lässt auch dies geliren, und so fort, bis die Form gefüllt ist.

Die flüssige Mischung erhält man warm, damit sie nicht schon vor dem Eingiessen fest wird.

Alle anderen Gelees erhalten ihren Namen durch den beigefügten Geschmack.

176. Blanc Mange.

¼ lb Gelatine, ½ pt Rosenwasser, 2 qts Milch, ½ lb Zucker, ½ pt Mandelmilch, lasse es zum Kochen kommen; wenn lauwarm, fülle es in Formen. Mandelmilch macht man wie folgt: Reibe 1 oz süsse und 3 oz bittere weisse Mandeln mit 1½ lb Zucker und 1 qt Orangeblüthen-Wasser recht fein und lasse es durch ein feines Sieb laufen.

XII. Theil.

Liqueur-Fabrikation.

Das Grund-Recept ist folgendes: Löse 2½ lbs Stücken-Zucker in ¾ qt Wasser auf; alsdann giesse 1 qt Spiritus dazu; alle Liqueure erhalten ihren Namen durch die Beimischung der ätherischen Oele. Diese Oele sollten immer in dem Spiritus gelöst werden, indem sie sich in der fertigen Mischung nicht mehr vertheilen und als Fettperlen obenauf schwimmen würden.

Ich lasse einige der Namen folgen:

177. Kümmel-Liqueur, Pfeffermünz-, Vanille-, Himbeer-, Kirsch-, Kaffee-, Rosen-, Citronen-, Anis-, Nelken-, Zimmet-, Pomeranzen-Liqueur etc.

30 Tropfen ätherisches Oel ist genug zu 1 qt Spiritus. Liqueure müssen, wenn sie nicht ganz klar sind, durch Löschpapier oder Flanell filtrirt, sowie ein Bischen Alaun zugesetzt werden.

178. Kräuter-Bitters.

¼ lb unreife Pomeranzen, ½ oz Quarsia, ½ oz Thymian, ½ oz Taubenkropf, ½ oz Salbei, ½ oz Wachholderbeeren, 1 oz Zimmet, 1 oz Kümmel, 1 oz Anis, ½ oz Citronenschalen.

Alle diese Kräuter und Gewürze übergiesst man mit 4 qts Spiritus, lässt es 8 Tage ausziehen, giesst es dann ab und versüsst es mit 6 lbs Zucker, der mit 1½ qt Wasser aufgelöst ist; auch zu bitteren Liqueuren hat man jetzt ätherische Oele.

179. Punsch-Extract.

6 lbs Zucker übergiesst man mit 1½ qt Wasser und kocht ihn damit zum Breitlauf. Inzwischen hat man 20 Citronen ausgepresst und lässt den Saft einmal mit aufkochen. Nun lässt man den Zucker kalt werden und giesst 6 Flaschen

feinen Rum oder Arac zu, mischt es gut und füllt es zum Klären in ein Fass. Einen kräftigen Punsch giebt es, wenn man $\frac{1}{3}$ Essenz und $\frac{2}{3}$ kochendes Wasser nimmt.

180. Glühwein-Essenz.

$\frac{1}{2}$ lb Zimmet, $\frac{1}{4}$ lb Nelken, 2 oz Muscatblüthen übergiesst man mit 1 qt Spiritus und lässt es in der Wärme ausziehen.

Einige Löffel dieser Essenz genügen, einer Flasche Rothwein, die mit $\frac{1}{4}$ lb Zucker versüsst ist, das nöthige Gewürz zu geben.

Will man Liqueure ordinärer haben, so setzt man mehr Wasser zu.

181. Bonekamp.

Dieser berühmt gewordene Liqueur wird auf folgende Weise bereitet:

3 oz getrocknete unreife Pomeranzen, 1 oz Pomeranzenschalen, 2 oz Enzianwurzel, 1 oz Kaskarillarinde, $\frac{1}{2}$ oz Kukumerwurzel, $\frac{3}{4}$ oz Zimmet, $\frac{1}{2}$ oz Nelken, $\frac{1}{4}$ oz Rhabarber werden zerstossen und zerschnitten in eine Flasche mit $1\frac{1}{2}$ lb starkem Spiritus, $3\frac{1}{2}$ lbs Wasser, 40 Tropfen Sternanisöl übergossen und $\frac{1}{2}$ lb Zucker zugesetzt. Diese Mischung lässt man 8 Tage lang stehen, schüttelt dieselbe während dieser Zeit einige Male um, presst sie dann aus und filtrirt sie durch Löschpapier.

182. Marasquino di Sara.

4 lbs Zucker löst man mit $\frac{3}{4}$ qt Himbeerwasser, $\frac{1}{4}$ qt Orangeblüthen-Wasser und $\frac{1}{2}$ qt reinem Wasser auf, giesst dann 1 Flasche Baseler Kirschwasser und $1\frac{1}{2}$ qt Sprit dazu.

183. Marasquino-Liqueur.

$\frac{3}{4}$ lb destillirtes Kirschwasser, $\frac{3}{4}$ lb Himbeerwasser, 6 oz Orangeblüthen-Wasser werden über 3 lbs Stückenzucker gegossen und dieser damit aufgelöst, alsdann giesst man 1 qt feinsten Sprit dazu.

184. Rosen-Liqueur.

$2\frac{1}{2}$ lbs Zucker löse man mit $\frac{3}{4}$ qt destillirtem Rosenwasser auf, thue dann 1 qt Sprit dazu, dem man noch 3 Tropfen Rosenöl zugesetzt hat.

185. Vanille-Liqueur.

3 bis 4 Stangen Vanille spalte man und stecke sie in 1 qt Sprit, lasse sie einige Tage an einem warmen Orte stehen und ausziehen. Alsdann löse man $2\frac{1}{2}$ lbs feinen Stückenzucker mit $\frac{3}{4}$ qt Wasser auf, giesse dann den Sprit dazu und

färbe die Mischung entweder mit Cochenille-Farbe roth, oder auch mit etwas Zucker-Couleur hellbraun.

186. Bischoff.

Auf 6 Flaschen Rothwein nimmt man 1½ lb Stückenzucker und lässt ihn darin auflösen, alsdann giesst man ¼ qt Bischoff-Essenz dazu.

Hat man solche Essenz von Orangen nicht vorräthig, so kann man auch die Schalen von einigen grünen Orangen hineinthun und lässt dieselben darin ausziehen.

187. Bischoff-Essenz.

2½ lbs Pomeranzenschalen, gekocht und von den weissen markigen Theilen befreit, zerschneidet man in kleine Stücke und thut sie auf ein Fass, ebenso 1 lb trockene kleine Pomeranzen, die etwas überstossen sind, und giesst darüber 15 qts Sprit. Diese Essenz verwendet man theils zur Anfertigung von Bischoff, theils zu Liqueuren, wie Curacao etc.

188. Cardinal.

6 Flaschen leichter Rheinwein werden mit 1 lb Zucker versüsst und mit einigen Löffeln voll Cardinal-Essenz angebittert. Ein genaues Verhältniss lässt sich dabei nicht angeben, weil der Wein zu verschieden und mehr oder minder für das Bittere empfänglich ist. Man muss dabei seinem Geschmacke folgen. Hat man keine Essenz vorräthig, so kann man auch hier sich gleich der Orangen bedienen, wie bei dem Bischoff.

189. Limonade-Extract.

2 lbs Raffinade-Zucker kocht man zum kleinen Faden, auch kocht man die fein abgeschälte Schale einer Citrone mit. Inzwischen hat man 10 Citronen ausgepresst und den Saft durch ein feines Sieb gegossen; diesen Saft giesst man in den Zucker, sobald er die Probe hat, giesst das Ganze nochmals durch ein Sieb und verwahrt den fertigen Extract auf Flaschen an einem kühlen Orte.

190. Höllen-Punsch.

1 lb Zucker wird mit 2 Flaschen Rothwein kochend gemacht, dann in eine Terrine gegossen und 1 Flasche Arrac hinzugefügt und mit einem brennenden Fidibus angezündet und brennend in die Gesellschaft gebracht.

XIII. Theil.

Von den Glasuren.

Zur Anfertigung von Glasuren bedarf man in der Regel ganz feinen Zucker, der durchaus mehlartig und egal ist. Zu den Wasserglasuren und gewöhnlichen Eiweissglasuren genügt es, den Zucker durch ein offenes, feines Haarsieb gesiebt zu haben, zu der Spritzglasur muss man aber ein so feines Sieb als nur möglich und darum auch sehr trockenen Zucker haben, weil etwas feuchter Zucker das Sieb gleich verstopfen würde. Solche feine Siebe müssen auch durch eine sogenannte Trommel verschlossen sein.

191. Wasser-Glasur.

Wasserglasur ist nur eine feine Mischung von dem feinen Glasurzucker mit Wasser in einer breiartigen Consistenz. Die Glasur trägt man auf kaltes Backwerk mit einem Messer auf, auf warmes Backwerk, wie Kaffeekuchen u. dergl., auch mit einem Pinsel. Bei kaltem Backwerk muss die Glasur im Ofen etwas abgetrocknet werden, bei warmem Backwerk ist dies jedoch nicht nöthig. Dieser Glasur kann man mit Oelen oder Essenzen jeden beliebigen Geschmack geben. Am besten eignet sich Rosenwasser, Orangeblüthenwasser und Vanille-Essenz dazu.

192. Rosen-Glasur.

Derselbe Zucker, mit Rosenwasser angemischt, oder etwas Rosenöl als Geschmack und roth gefärbt.

193. Citronen-Glasur.

1 Citrone auf Zucker abgerieben und in ein wenig Wasser geschabt, dann den Saft einer Citrone und soviel feinen Zucker, als nöthig, um die breiartige Consistenz zu erlangen.

194. Apfelsinen-Glasur.

Man reibe eine Apfelsine auf Zucker ab und schabe das Abgeriebene in etwas Wasser, presse dann auf ein Sieb den Saft der Apfelsine und einer Citrone und mische dazu soviel Zucker als nöthig.

195. Chocolade-Glasur.

Etwas complicirter als die anderen Glasuren ist die Chocolade-Glasur. Man erwärmt ½ lb Chocolade, thut sie in eine

Casserole, giesst ¼ qt heisses Wasser zu und wiegt 1 lb Zucker darauf, dies arbeitet man recht durcheinander, dass die Chocolade sich gehörig auflöst, giesst dann noch etwas Wasser nach und kocht nun die Glasur zum Faden, tablirt sie dann gut ab und überzieht noch warm das zu Glasirende und trocknet die Glasur im Ofen etwas ab.

196. Gekochte Glasur.

Man kocht geläuterten Zucker zum schwachen Faden und trägt auf die zu glasirenden Sachen diesen Zucker mit einer Bürste oder festem Pinsel auf. Diese Glasur, der man beliebigen Geschmack geben kann, wird meist zu feinem Pfefferkuchen angewendet und bekommt einen hübschen Glanz und feines Ansehen.

197. Eiweiss-Glasur.

Gewöhnliche Eiweissglasur rührt man von Eiweiss mit Glasurzucker an und rührt sie recht schaumig. Geschmack kann man dieser Glasur beliebig geben, auch die Farbe, die man meist mit dem Geschmack harmonirend darstellt.

198. Chocolade-Glasur von Eiweiss.

Der angerührten Eiweissglasur von 2 Eiweiss setzt man ¼ lb gewärmte Chocolade zu, rührt dieselbe tüchtig unter und verdünnt die Glasur dann mit Läuterzucker.

199. Spritz-Glasur.

Zu dieser wichtigen Glasur nimmt man den feinsten Zucker, sogenannten Staubzucker, rührt von 2 Eiweiss und diesem Zucker einen ziemlich festen Brei an, thut einen Theelöffel voll Essigsäure hinein und rührt damit so lange, bis die Glasur ganz schaumig und so fest ist, dass sie, wenn man sie auf einander legt, nicht aus einander fliesst. Der Name dieser Glasur sagt schon, wozu sie verwendet wird. Man garnirt damit alle Torten und Backwerke, indem man sie in kleine gedrehte Düten füllt und durch eine kleine feine Oeffnung spritzt. Aber auch Confecte kann man von dieser Glasur machen und ihr dann einen Geschmack durch Essenz geben.

Zu gröberen Garnirungen bedient man sich des Gummibeutels oder der Garnir-Spritze.

200. Ersatz für Eiweiss.

Löse ¼ lb Gelatine oder Leim in 1 qt warmes Wasser, halte das Wasser warm bis Alles aufgelöst ist. Will man nun Eiweissglasur machen, so braucht man diese Lösung statt Eiweiss. Lasse die Essigsäure fort und setze ein Bischen pulverisirten Alaun zu.

Glasuren zu Pfefferkuchen.

Braune Glasur.

Stärkemehl wird im Backofen tüchtig braun geröstet, dann wird es in einem grösseren Gefäss mit Wasser vermischt, 2 lb geröstetes Stärkemehl ungefähr mit 2 qt Wasser, stellt es auf Kohlenfeuer und lässt es so lange kochen, bis sich eine grosse Haut darauf bildet und sie ist zum Glasieren fertig.

Das Braun-Glasieren.

Die braune Glasur wird warm erhalten und die Pfefferkuchen nachdem sie aus dem Ofen kommen und noch heiss sind glasiert, dann brauchen sie bloss in der Trockenstube noch einige Zeit zu trocknen. Sind sie bereits kalt, so müssen sie, nachdem sie glasiert sind, noch einmal in den Backofen zum trocknen. Zu diesem Zwecke darf der Backofen nicht zu heiss sein, damit die Glasur nicht verbrennt. Sollten die Kuchen nicht einen schönen braunen Glanz bekommen, so muss die Glasur noch eingekocht werden.

Weise Pfefferkuchenglasur.

4 lb feiner weisser Zucker, und 1 qt Wasser wird zum starken Faden gekocht und 2 lb klare Stärke (Puder) darunter gerührt. Der Zucker darf nicht schwächer gekocht werden, sonst verwandelt sich die Stärke zu Kleister und ist nicht zu gebrauchen.

Das Glasieren mit weisser Glasur.

Beim Glasieren mit weisser Glasur muss die Glasur heiss sein; mit einem Pinsel, der steife Borsten hat, streicht man die Glasur so dünn wie möglich auf. Da dieselbe etwas steif ist muss man mit dem Pinsel rund herum reiben, damit sich die Glasur gut verteilt. Sind die Kuchen gestrichen, so kommen sie auf Bretter in die Trockenstube (nicht in den Trockenschrank), wo sie, wenn die Glasur gut war, in einer halben Stunde glänzend weiss sind.

Ist die Glasur kalt geworden, so bringt man sie über Kohlenfeuer und rührt sie beständig, damit sich die Stärke

nicht auf den boden setzt und anbrennt. Auch kann man mitunter etwas Wasser zugiessen, muss sich aber in acht nehmen, dass es nicht zu viel wird, sonst verwandelt sich die Stärke zu Kleister.

Rothe Pfefferkuchenglasur.

Dieselbe Glasur wie weisse, wird mit recht intensiver Farbe roth gefärbt.

Das Verfahren ist auch wie bei weisser Glasur.

Pfefferkuchen-Glasur, weiss.

1½ lb Zucker, 3 oz Cornstarch, ½ pt Wasser. Die Cornstarch wird mit dem Wasser angerührt, dann giebt man den Zucker hinzu und lässt das Ganze bei einigem Umrühren aufkochen. Sobald die Glasur kocht, wird sie vom Feuer entfernt, dann etwas umgerührt und hernach mit einem Pinsel aufgetragen.

Pfefferkuchen-Glasur anderer Art.

1½ lb Zucker, ½ pt Wasser, 5 Eiweiss. Der Zucker wird mit dem Wasser zum Faden gekocht. Inzwischen ist das Eiweiss zu Schnee zu schlagen, dann diesem der kochende Zucker unter beständigem Schlagen langsam zuzugiessen. Diese Glasur rührt man noch kurze Zeit um, überstreicht die betreffenden Stücke mit einem Pinsel und trocknet dieselben ab.

Pfefferkuchen-Glasur, roth.

1½ lb Zucker, ½ pt Wasser. H erbei wird der Zucker mit dem Wasser zum Faden gekocht, mit Cochenille oder anderer giftfreien Farbe etwas gefärbt.

Braune Pfefferkuchen-Glanz-Glasur.

Hierzu wird etwas Kartoffelmehl geröstet. Nach dem Erkalten wird dieses durch ein Haarsieb gedrückt, dann unter beständigem Umrühren mit so viel kochendem Wasser übergossen, dass die Glasur eine ziemlich dünnflüssige Substanz bildet. Diese Glasur wird mit einer Streiche aufgetragen, sobald das Gebäck aus dem Ofen kommt. Sollte das Gebäck aber schon erkaltet sein, so sind die glasirten Stücken bei guter Hitze abzutrocknen.

XIV. Theil.

Ueber den Traganth.

Der Traganth ist ein Gummi und durch Wasser löslich. Er besitzt viel Zähigkeit, besonders in Verbindung mit dem Zucker. In der Conditorei wird er jetzt weniger gebraucht als früher, da die Arbeiten daraus durch andere Zucker-Figuren, auch Chocolade-Figuren verdrängt worden sind. Immerhin ist er nicht ganz zu verdrängen, und es würde ein Fehler sein, wenn er hier nicht erwähnt würde. Die Arbeiten aus Traganthteig erfordern meistens viel Geschicklichkeit, besonders Figuren aus freier Hand gearbeitet.

201. Traganth-Lack.

Löse 2 oz Gummi mastic in $\frac{1}{4}$ pt Terpentin auf und halte ihn gut verschlossen.

202. Bonbon-Lack.

3 oz Sandarac, 1 oz venetianischen Terpentin mit starkem Spiritus aufgelöst. Man achte darauf, dass er die Dichtigkeit von Syrup habe.

203. Chocolade-Lack.

$\frac{1}{2}$ lb Benzoe pulverisirt man, schüttet es in eine Flasche, übergiesst es mit 1 qt Sprit, stellt es warm und schüttelt es öfter um, damit sich Alles gut auflöse. Nachdem es aufgelöst ist, filtrirt man es durch Löschpapier und hebt es zum Gebrauch auf. Wenn man damit lackiren will, bedient man sich eines weichen Pinsels.

204. Der Traganthteig.

Man weiche 2 oz Traganth in $\frac{1}{2}$ qt Wasser ein und lasse ihn darin 24 bis 36 Stunden stehen. Alsdann muss man ein starkes leinenes Presstuch haben, wodurch man den Traganth presst, damit das Unreine, was der Traganth etwa enthält, darin zurück gehalten wird. Nachdem man den Traganth durchgepresst hat, thut man ihn in den recht rein gewaschenen Mandelstein, reibt ihn tüchtig und thut nach und nach feinen Staubzucker hinein, bis der Traganth recht weiss ist und sich etwas trocken anfühlt. Nun kann man den Traganth

in einen Topf thun und zum Gebrauch aufheben. Will man ihn verwenden, so nimmt man einen Theil davon auf eine Marmorplatte und wirkt ihn mit dem feinsten Zucker zu einem festen Teige. Auch kann man den Traganth mit Puder anwirken, besonders wenn er zu Sachen verwendet werden soll, die voraussichtlich nicht genossen werden.

205. Die Verarbeitung des Traganthteiges.

Wie ich schon vorhin bemerkt habe, erfordert die Bearbeitung des Traganths eine nicht ungewöhnliche Geschicklichkeit, besonders wenn es sich um Figuren handelt, die bossirt werden müssen; es lässt sich also nicht erwarten, dass hier eine Beschreibung davon stattfinde. Die Arbeiten aus Traganth sind sehr vielfältig, und wenn sie auch nicht mehr so willig Käufer finden, so werden sie von Conditoren immer noch gern gearbeitet. Ausser den Figuren, die schon erwähnt wurden, werden nun viele kleine Spielereien gearbeitet, die besonders in mehreren Grössen angefertigt werden und die man Traganth-Dragee nennt.

Zu dem grösseren Dragee fertigt man Thiere und aus Formen geschnittene menschliche Figuren auf kleinen Postamenten, die gemalt und lackirt werden.

Zu dem mittleren Dragee macht man kleine Bücher, Würfel, Aepfel, Rüben, Blumen, Tauben, Dominosteine, Kaninchen etc. Zu dem kleinen Dragee macht man Bohnen, Gerstenkörner, kleine Muscheln, Schnitzelbohnen, Aepfelchen, Seifenkugeln etc.

Zu diesem Traganth-Dragee verwendet man Traganth, der ganz mit Zucker angewirkt ist, da diese Sächelchen oft von den Kindern genossen werden.

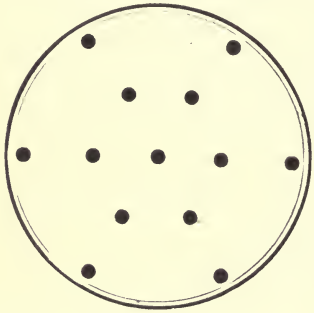
206. Formen zu Traganth.

Die Formen, die zur Traganth-Verarbeitung gebraucht werden, macht sich ein geschickter Conditor selbst. Man modellirt den Gegenstand, den man vervielfältigen will, entweder von Thon oder auch Traganth, auch benutzt man dazu Gegenstände aus der Natur. Man legt den zu formenden Gegenstand auf eine mit Oel gestrichene Platte, achtet darauf, dass er genau aufliegt, bestreicht ihn mit Oel, stellt von Pappe einen Rand darum, lässt dann Schwefel zergehen und giesst dann diesen über das Modell. Nachdem der Schwefel erkaltet, nimmt man die Modelle heraus und die Formen sind fertig zum Gebrauch.

XV. Theil.

207. Garniren und Schablonen.

Im Besitz von dieser Scheibe ist der Zirkel in der Bäckerei nicht durchaus nothwendig ; man lege diese Scheibe auf den schon glasirten Cake oder Torte und markire sich das erwählte Muster; die Puncte, welche Löcher vorstellen, werden hierzu gebraucht, indem man die Spitze einer Bleifeder hindurchsteckt, diese Scheibe ermöglicht es, den Cake in einem Moment gleichförmig einzutheilen und den Mittelpunkt zu finden. Dieselbe sollte ungefähr ein Fuss im Durchmesser haben. Ausser dieser Scheibe schneidet man sich Ovals, Sterne, Lyras, Harfen, Füllhörner, Fruchtkörbe, Schmetterlinge, Blumenkörbe, Schultaschen, Blumen-Vasen, Squares, grade und gebogene 4, 6, 8 und mehr Ecken in verschiedenen Grössen. Das Schablonenschneiden besteht hauptsächlich darin, dass man das Papier mehrfach zusammenlegt und das erwählte Muster schneide. Nachdem man das Muster in Papier geschnitten, überträgt man dasselbe auf Pappe, schneidet dasselbe recht glattkantig nach dem Muster und die Schablone ist fertig zum Gebrauch; man lege dieselbe dann auf den schon glasirten Cake oder Torte und streicht mit einer Bleifeder sehr leicht um die Kanten der Schablone.



208. Ornaments aus Spritzglasur.

Die Anfertigung von Burgen, Wasserfällen, Tunnels geschieht auf folgende Weise :

Nachdem man sich die verschiedenen Theile des Aufsatzes gezeichnet hat, so lege man eine leicht geschmierte Glasplatte auf die Zeichnung, nehme die Garnirspritze und folge der Zeichnung; wenn trocken setze man die einzelnen Theile vermittels Spritzglasur zusammen, garnire die Kanten und Ecken, setze eine Figur oben darauf und decorire mit Papier und Traganth, Blätter, Rosen und Blumen. Stellen die Aufsätze Burgen, Kirchen oder Häuser vor, so legt man

die Gardinen aus Gauze oder buntes Papier auf die Glasplatte und garnirt oben darauf; können aber auch später angemacht werden.

209. Aufsätze auf Gauze.

Wie oben, statt der Glasplatte bedient man sich der Gauze, welche man über die Zeichnung spannt und garnirt; wenn trocken schneidet man die Gauze an den Kanten schön ab und verfährt wie oben. Diese Aufsätze sind sehr stark und machen einen guten Eindruck. (Siehe Illustration). Zuweilen ist es auch nothwendig, dass die einzelnen Theile auf beiden Seiten garnirt sein müssen, dieses ist sehr einfach, indem man die Sachen, wenn trocken, umdreht und verfährt, wie schon erklärt.

210. Tafel-Aufsätze.

Das Feld der Aufsätze ist unendlich gross, denn für den geschickten Arbeiter gibt es überhaupt nichts, was nicht täuschend nachgeahmt werden könnte, und es würde zu weit führen, hier eine vollständige Erklärung folgen zu lassen, dennoch möchte ich die verschiedenen Massen erwähnt haben, aus welchen die einzelnen Theile der Aufsätze angefertigt werden. Marzipan, Macronen, Caramel, Traganth, Spunsugar, Almondpaste, Confectioners Paste, Nougat, grained Sugar, Glasur, Meringue, Felsenzucker, Papiermaché, Pastillage u. s. w. Zum decoriren der Aufsätze gebraucht man ferner Glasur und Mandelspähne, Papier und Traganth-Blätter, Rosen, Blumen, Brillanten, Silberpillen, carmelirte Früchte, Gold- und Silber-Schaum, Bronze, Streu- und Hagelzucker in allen Farben, Gauze, Glanz- und mattes Papier in den verschiedensten Farben, rohe Seide oder Spunsugar verwendet man für Fontainen und Wasserfälle, Baumwolle für Schaum, Spiegelglas für Stillwasser, und gefärbtes Gras und Moos; um die Kanten des Spiegels zu verhüllen, wird auch mit Vorliebe zwischen FelsenZucker angebracht, um die Riffe und Vorsprünge täuschend darzustellen. Aufsätze, welche durch Ringe zu einer höheren Figur gebracht werden, z. B. Bienenkörbe, Mandelberge, Macronen-Aufsätze, füllt man gerne mit Schlagsahne-Crême, Bonbons oder Meringue; bei dem Serviren nimmt man den oberen Theil des Aufsatzes ab. Ferner möchte ich erwähnt haben, dass man bei feineren Aufsätzen gerne Spieldosen, Feuerwerk u. dgl. anbringt; um Eisenbahnen, Bergwerke und Fahrstühle in Bewegung zu setzen, bedient man sich einer alten Alarm-Clock, aus welcher man natürlich das Stundenrad herausnehmen muss.

Beschreibung mehrerer Aufsaetze.

Bienen Korb.

Dieser stets beliebte Aufsatz kann als Tafelzierde dienen und decorativ schön ausgestattet werden, kann aber auch einfach aus Meringenmasse in Ringen dressirt werden, auf einen ebensolchen Boden gesetzt und mit Schlagrahm gefüllt. Im letzteren Falle pflegt man nur Bienen nebst einigen Caramelblumen und Blättern als Decor zu verwenden. Im ersteren Falle jedoch dressirt man die Ringe aus Makronenmasse, macht aus Caramelblumen nebst carmelirten Fruechten, einen Kranz um denselben, ebenso decorirt man den Boden, welcher aus gleicher Masse besteht. Die Bienen façonnirt man aus Chocolade mit Gelatineflügeln. Wird der Korb, wie schon erwähnt, gefüllt, so müssen die obersten 3–4 Ringe zum Abheben sein.

Kanone.

Nach Abbildung dressirt man Räder und Lafette aus Makronenmasse bäckt diese Theile möglichst gut aus, um sie haltbar zu machen. Die Schanzkörbe werden von Hippen, Boden, Lauf und Wischer von Crocant verfertigt. Den Lauf dreht man über einen eng zulaufenden Gegenstand z. B. Blechcylinder oder Eisenrohr. Die Geschosse verfertigt man aus Kastanienpurée und carmelirt sie, auch kann man sie mit Chocolade dick glasiren. Den Rand des Bodens decorirt man mit Hippenblättern und Eicheln; der Lauf, welcher aus zwei Theilen besteht, um zusammengeklappt werden zu können, wird mit beliebigem Eis gefüllt, am besten Ananas (à la Crême).

Tafel-Aufsatz Muehle.

Die Theile werden aus Makronenmasse dressirt und mit Caramel zusammengeklebt. Als Boden nimmt man am besten eine Crocantplatte und setzt rund herum dünne Bogen gleicher Masse an, dann legt man innerhalb derselben einen Kranz von carmelirten Früchten. Zur Ausschmückung nehme man Felsenzucker, kleine Crocantbäumchen, Moos u. s. w. Gesponnenes Glas verwendet man, um das Wasser zu markiren. (Diesen Aufsatz kann man auch ähnlich dem Schweizerhause von Meringemasse dressiren, um mit geschlagenem Rahm oder Eis gefüllt werden zu können.)

Cornets-Aufsatz.

Aus Makronenmasse dressirt man einen runden Boden, auch setze man innerhalb des Randes von gleicher Masse einen Ring an Dann dressirt man mittelst Schablonen die Cornets und Artischoken in den angegebenen Verhältnissen. Diese setzt man nach Abbildung zusammen, füllt sie mit geschlagenem Rahm (rosa und weiss), den Rand des Bodens besetzt man mit aufgebogenen Dreieckchen (Croutons).

Makronen-Aufsatz.

Von genannter Masse dressirt man sämmtliche Theile, ausgenommen die Muscheln, welche von Crocant verfertigt werden. Die Amorette besteht aus Tragant. Zur Ausschmückung bediene man sich mit Fondant caramelirten Früchten, Hippenblättern, künstlichen Gräsern, Caramel- und Marzipanblumen.

Tafel-Aufsatz (Ziehbrunnen)

Ein Boden wird von Crocant ausgerollt, ebenso nach Abbildung zwei der Grösse entsprechende Säulen nebst einem schmalen Dach, welches man aus zwei Leisten mittelst Caramel zusammenklebt. Auch eine Winde nebst Kübel wird aus gleicher Masse verfertigt. Auf diesen Crocant-boden befestigt man die beiden Säulen und setzt das Dach darauf. Inzwischen setzt man eine rund gerollte, mit Marzipan überzogene Bisquitmasse, gravirt in die Marzipanmasse Linien einer Mauer oder Holzes ähnlich ein. Dann belegt man den Boden mit Felsenzucker, setzt Bäumchen, Gräser, Moos darauf, befestigt die Winde, und an dieser mittelst Silberdraht den Eimer und macht von Crocant einen Rand rund herum, innerhalb desselben legt man einen Kranz von Früchten. Dieser Brunnen kann eventuell auch mit Eis gefüllt werden.

Pomme Richelieu.

Aus Crocant wird ein Korb façonnirt und mit einem hohen Hängel versehen. Dann werden Aepfel geschält, ausgekernt, in Wein mit Zucker darunter blanchirt, wenn sie erkaltet sind, mit Aprikosenmarmelade (welche mit etwas Gelatine melirt und roth gefärbt ist, heiss abgeröstet wird) überzogen. Wenn das eine Mal die Marmelade nicht genug deckt, wird das Ueberziehen wiederholt, so dass die Aepfel einen schönen Glanz erhalten. Dann decorirt man den Korb mit Caramelblumen und Blättern, setzt die Aepfel auf eine Erhöhung (eine Bisquitmasse als Unterlage), spritzt den Zwischenraum mit geschlagenem Rahm aus und steckt grüne Blätter geschmackvoll zwischen die Aepfel. Den Korb decorire man vorher mit Silberdragée.

XVI. Theil.

Früchte in Dunst.

211. Blanchiren.

Blanchiren ist ein technischer Ausdruck und bezeichnet das Weichkochen derjenigen Früchte, die im halbreifen Zustande eingemacht werden sollen. Bei dem Blanchiren kann man auf die Farbe der Früchte einwirken, indem man den Früchten, die grün sind und recht grün bleiben sollen, etwas Salz oder Alaun zusetzt.

212. Behandlung.

Hat man die Gläser, Flaschen oder Büchsen mit der betreffenden Frucht gefüllt, so übergiesst man sie mit Läuterzucker, dann nimmt man doppelte Schweinsblase und bindet dieselbe recht fest über, und zwar so, dass wenn man die Blase überzieht und mit der linken Hand festhält, mit der rechten Hand darauf drückt (um möglichst wenig Luft in der Flasche zu lassen) und gleich wieder tüchtig anzieht und einen Bindfaden recht oft umschlingt. Alsdann setzt man die Gläser oder Flaschen in einen Topf oder Kessel, thut etwas Heu darunter und auch darum, giesst dann so viel Wasser in den Kessel, dass es bis an den Hals der Flaschen geht, setzt es auf's Feuer und bringt es langsam zum Kochen. Kocht es, so lässt man es 16 bis 20 Minuten kochen, setzt dann den Kessel ab und lässt die Gläser darin erkalten, verpicht dieselben noch und verwahrt die Gläser an einem kühlen Ort bis zum Gebrauch.

Sind die Früchte in Blechdosen eingelegt, so werden dieselben von einem Klempner zugelöthet und dann ebenfalls gekocht. Ebenso bei dem neuen Verschluss mit Gummi.

Wird der Verschluss durch einen Kork bewirkt, so bindet man denselben vermittelst feinen Drahts oder Bindfaden fest. Ist der Kork grösser als ein gewöhnlicher Weinflaschen-Kork, so legt man ein rundes Blech, so gross als der Kork ist, mit Flaschenpech über den Kork und verbindet es dann ebenfalls.

213. Birnen in Dunst.

Die schönste Birne dazu ist die Muscateller-Birne. Man schält dieselbe wenn sie noch hart ist, blanchirt sie in Alaun-

wasser, kühlt sie ab, legt sie dann in die Gläser, giesst Zucker über und verfährt weiter, wie schon erwähnt.

214. Erdbeeren in Dunst.

Man wählt dazu Erdbeeren, die nicht zu gross sind, doch auch nicht so klein, wie Holz-Erdbeeren. Man pflückt die Beeren von den Stielen, legt sie in Gläser, giesst Zucker über und verfährt wie oben.

215. Himbeeren in Dunst.

Die Himbeeren zupft man ebenfalls von den Stielen, legt sie dann in die Gläser, giesst Zucker über verbindet die Gläser und kocht sie dann.

216. Kirschen in Dunst.

Die Kirschen, die sich am besten dazu eignen, sind die Glas- oder Weichselkirschen. Man zupft die Stiele von den Kirschen, legt sie in die Gläser oder Büchsen und giesst geläuterten Zucker, der den kleinen Faden hat, darüber, sodass das Glas bis auf 1 Zoll voll ist. Alsdann verschliesst man die Gläser recht gut und kocht sie wie schon vorhin erläutert worden.

217. Bemerkung.

Alle hier nicht angebenen Früchte können auf die gleiche Weise behandelt werden, das heisst sie müssen blanchirt werden.

XVII. Theil.

218. Gelees und Marmelade.

Hat man den klaren Fruchtsaft, so rechnet man gewöhnlich auf 1 lb Saft, $\frac{3}{4}$ lb Zucker. Man nimmt dazu guten Melis und setzt den Saft mit dem Zucker auf's Feuer, am besten auf's Kohlenfeuer, welches man recht in Gluth setzt. Nun lässt man die Mischung unter öfterem Umrühren zum kochen kommen, schäumt ab, wiederholt dieses recht oft und kocht die Mischung etwa 10 bis 15 Minuten. Nun taucht man den Schaumlöffel ein und beobachtet, wie die Tropfen davon abfallen. Fliesst die Masse in kleinen Tropfen ab, so ist der Gelee noch nicht gut, fliesst sie schon in dickeren Tropfen ab, die sich beim Abfliessen zusammenziehen und in kleinen Lappen herabfallen, so ist dies die richtige Geleeprobe. Zur

grösseren Sicherheit giesst man einige Tropfen auf kaltes Porzellan, stehen dieselben recht rund und zeigen sich auch als Gelee, so darf man ja nicht weiter kochen, weil sonst der Gelee bräunlich und zähe wird. Ferner findet man die Probe leicht, wenn auf das Kochen des Gelee's achtet. Im Anfang steigt der Gelee sehr hoch, so bald er im Steigen nachlässt, ist die Probe nahe. Weil nun aber der Gelee stark steigt, so muss man sich hüten, zu viel in den Kessel zu nehmen, weil er sonst leicht übersteigt.

219. Marmelade.

Marmelade nennt man dasjenige Fabrikat von Früchten, wozu man das Mark der Früchte verwendet. Zu geringen Marmeladen lässt man auch wohl die Kerne der Himbeeren oder Johannisbeeren in dem Marke zu feinen Marmeladen muss man aber durch ein Haarsieb geriebenes Fruchtmark haben. Man nimmt auf 1 lb Mark ½ bis 1 lb Zucker.

Die Probe bei Marmelade von Johannisbeeren und Himbeeren ist dieselbe wie bei Gelee. Bei festeren Marmeladen, als die von Aprikosen, Aepfeln, Kirschen thut man gut, etwas davon auf Papier zu schütten, schlägt es stark durch. so muss man weiter kochen, bis keine wässerigen Theile mehr durchschlagen. Wohl muss man sich hüten, Marmelade zu weich zu kochen, sie ist sonst dem Verderben sehr leicht ausgesetzt.

220. Apfel-Gelee.

Man nimmt einige weinsaure Aepfel, schneidet sie in Viertel, thut sie in einen Kessel, giesst so viel Wasser darauf, dass sie überdeckt sind und kocht sie damit weich. Alsdann schüttet man die Aepfel auf ein Haarsieb, lässt den Saft gut ablaufen und kocht denselben mit 10 oz Zucker auf 1 lb Saft zu Gelée. Dieser Gelée nimmt verschiedene Farben an und sieht gefärbt sehr gut aus, auch kann man demselben verschiedenen Geschmack geben, als Citronen, Apfelsinen-Geschmack etc., durch Zusatz von abgeriebener Schaale. Der Rückstand der Aepfel wird durch das Haarsieb gerieben und zu Marmelade verwendet.

221. Himbeer-Gelee.

Man nimmt auf 1 lb Himbeeren ¾ lb Zucker, setzt dies auf's Feuer und lässt es unter öfterem Umrühren zum Kochen kommen. Nun giesst man die Masse auf ein Haarsieb und lässt den Saft ablaufen, den man zu Gelee kocht. Der Rückstand giebt noch ein ganz gutes Compot.

222. Johannisbeeren-Gelee.

$\frac{3}{4}$ lb Zucker zu 1 lb Saft, und koche zu der angegebenen Probe.

223. Kirsch-Marmelade.

Die schönste Kirsch Marmelade bekommt man von sauren Kirschen. Man setzt die Kirschen, nachdem man die Stiele abgezupft hat, in einem Kessel auf's Feuer, rührt sie tüchtig um, damit es bald Saft giebt, und lasse sie kochen, bis sie ganz zerkocht sind. Alsdann reibe man das Fleisch der Kirschen durch ein Drahtsieb, so dass nur die Kerne zurückbleiben, und koche von dem Mark unter Zusatz von $\frac{3}{4}$ lb Zucker auf 1 lb Mark Marmelade.

224. Erdbeer-Marmelade

ist in der Zubereitung dieselbe, wie die Himbeer-Marmelade. Man nehme dazu nur Wald-Erdbeeren und setze etwas Johannisbeeren zu.

225. Himbeer-Marmelade.

Man reibt die Himbeeren durch ein Haarsieb, so dass die Kerne zurückbleiben und kocht nun von diesem Mark, indem man auf 1 lb Mark 1 lb Zucker nimmt, Marmelade nach angegebener Probe.

226. Johannisbeer-Marmelade.

ist ebenso wie Himbeer-Marmelade.

227. Pflaumen-Marmelade.

Die Behandlung ist ebenso wie bei der vorher beschriebenen Marmelade, nur kann man hier noch weniger Zucker nehmen.

XVIII. Theil.

Croquant-Aufsatz.

228. Erklärung zu Tafel XVIII.

Obgleich dieser Aufsatz etwas complicirt, ist die Aufstellung doch nicht so schwierig, wie es den Anschein hat, wenn auch hierzu, wie aus der Beilage ersichtlich, viele Theile anzufertigen sind. In verhältnissmässig kurzer Zeit ist dieser Aufsatz dennoch zu vollenden. Die Bestandtheile dieses Aufsatzes bestehen aus Croquant und Macronen-Masse, diese beiden Hauptfactoren sind bei Aufsätzen solcher Verwendung,

wie man also sieht, unzertrennbar, indem bei Anwendung Beider alle nur erdenkbaren Varietäten aufstellbar sind. Bei alleiniger Anwendung von Croquant fallen die Aufsätze gewöhnlich steif und plump aus, weshalb ich auch, durch langjährige Erfahrung darin unterstüzt, diese Zusammenstellung immer verwende und somit bestens empfehlen kann.

Nachdem man sich die Anzahl der einzelnen Theile in genauer Grösse nach der Beilage und wie schon öfters beschrieben angefertigt hat, schreite man zur Zusammenstellung, wobei der Fuss, bestehend aus 3 Ringen, zwei unten und einer oben, mit 18 kleineren aufrechtstehenden Ringeinlagen herzustellen ist, doch achte man ja darauf, dass auf jeder Seite, da der Aufsatz sechseckig ist, 3 dieser kleinen Ringe, wie aus der Zeichnung ersichtlich, zu stehen kommen. Hierauf kommt nun der etwas nach innen gewölbte Unterbau, bestehend aus 6 doppelten C zu Trägern bestimmt; die Nischen dieses Unterbaues sind mit geschweiften Croquanttheilen nach beigegebenem Muster zu arbeiten und auszufüllen, hierauf kommt sodann ein Ring mit Croquant-Boden, worauf alsdann der Tempel zu stehen hat. Der Tempel selbst besteht aus einem sechseckigen Innenbau von Croquant mit einem Vorbau, ebenfalls von Croquant, welcher auf den an den Ecken placirten Säulen ruht, und sind letztere von Macronen-Masse anzufertigen. Auf diesen Vorsprung oder Vorbau kommt der Kranz, aus 2 Macronen-Ringen bestehend, mit einem nochmaligen Boden, worauf dann zuletzt der Schluss, genau nach der Beilage angefertigt, zu ruhen hat.

Die beiden Gallerien sind von Spritzglasur nach bereits öfter beschriebener Manier auf befettetem Tafelglas mit Dessin-Unterlage anzufertigen, und ist es zu empfehlen, diese Glasursachen zu verschiedener Verwendung vor Allem in Angriff zu nehmen damit dieselben Zeit haben, während der anderen Zubereitungen im Trockenschrank zu erhärten. Ebenfalls fertige man immer einige Theile, hauptsächlich solcher Glasursachen, mehr an, damit man bei entstehendem Bruch nicht in Verlegenheit kommt. Die anderen Garnituren sind von Spritzglasur vor Zusammenstellung anzubringen, und richte man sich hierbei nach der Zeichnung.

Nougat-Tempel.

229. Erklärung zu Tafel I.

Dieser äusserst elegante Aufsatz, zu allen Gelegenheiten passend, ist seines vollendeten, schönen Baues wegen sehr zu empfehlen; auch ist seine Anfertigung überaus leicht, da

nach genau hergestellten Modellen gearbeitet werden kann. Der Aufsatz, einen Tempel mit 6 Oeffnungen darstellend, besteht aus Croquant und Macronen-Masse, bestehend aus 2 Etagen, 3 Ringen verschiedener Grösse mit 16 resp. 32 aufrechtstehenden Einlagen, worauf ein Croquant-Boden liegt, der den Tempel, welcher aus einem Stück Croquant ausgeschnitten und bis zu den sich berührenden Enden aufgerollt wird, zu tragen hat. Das Aeussere des Tempels besteht aus 6 halb aufgerollten Säulen und ebenso vielen Thürbogen, welche auf diesen ruhen. (Bei allen diesen Anleitungen resp. Beschreibungen richte man sich immer nach der Zeichnung, woraus alles genau ersichtlich und wonach, ohne zu irren, gearbeitet werden kann). Ist nun die Aufstellung soweit vorgeschritten, richte man den Kranz, bestehend aus 2 ungleichen Ringen (d. h. der obere muss etwas vorspringen) und 16 Einlagen her, welcher, vollständig fertig, sodann aufgesetzt und befestigt wird. Hierauf wird nun ein Croquant-Boden angesetzt, worauf eine Gallerie anzubringen ist. Das Schlussstück, bestehend aus 5—6 geschweiften S, auf einem oder mehreren Ringen ruhend, wird schliesslich mit Caramel verbunden, auf dem Boden aufgestellt, und der Aufsatz ist fertig. Wenn gewünscht, kann man noch eine vergoldete Kugel und einen Amor anbringen, wiewohl der Abschluss auch ohne die Anbringung von Kugel und Amor vollständig gelungen ist, weshalb solche ganz gut fortbleiben können.

Die Garnirung ist mit Spritzglasur auszuführen, wobei auch einige caramelirte Kirschen und Silberperlen zum Fuss und Kranz angebracht werden können. Von Vortheil ist es, alle Aufsätze auf eine Platte mit erhöhtem Fuss und Spitzenrand zu placiren; sie kommen so besser zur vollen Geltung resp. präsentiren sich besser.

Grundriss und Zeichnung findet man weiter hinten in ⅙ der natürlichen Grösse. Der Leser wird aus obiger Erklärung begreifen auf welche Weise man die Aufsätze anfertigt. Da nun der grössere Theil der Aufsätze in dieser Weise zusammen gestellt wird, so kann man diese Instruction als einen Führer und Leiter annehmen.

XIX. Theil.

230. Das Mischen der Farben.

Unschädliche Farben sind jetzt überall im Handel zu haben, und es wäre zum Ueberfluss, wenn wir die Farben hier nochmals folgen lassen wollten. Dennoch will ich das Mischen und Zusammenstellen derselben erklären: Schwarz und roth macht braun; gelb und blau macht grün; roth und gelb macht orange; roth und blau macht violet; schwarz und weiss macht grau; grün und schwarz macht dunkelgrün und roth und weiss macht hellroth.

231. Farben-Harmonie.

Die folgenden Farben sind von Künstlern als die bestharmonirenden anerkannt: Silber und blau, silber und grün, gold und braun und gold und weiss oder rosa.

232. Vom Zuckerfärben.

Nonpareille und Hagelzucker färbt man auf folgende Weise: Man schüttet den zu färbenden Zucker in einen Kessel oder eine Schüssel und erwärmt ihn, dann giesst man von der dickflüssigen Farbe etwas zu, rührt es tüchtig durch einander, womöglich bis es trocken ist; die Farbe darf hierzu nicht zu dünn sein, weil sich sonst der Zucker auflöst.

Technische Ausdrücke.

Die technischen Ausdrücke, die hier im Buche gebraucht sind, bedeuten:

Tabliren, zum Flug gekochten Zucker an den Seiten der Kasserole mit einem Löffel reiben, damit er abstirbt, trübe und dadurch weich werde.

Tressiren heisst die verschiedenen Massen in die gehörige Form bringen.

Karmeliren heisst Gegenstände mit Karmel überziehen.

Garniren heisst Torten und Backwerk mit Spritzglazur oder Gelee ausschmücken.

Abziehen heisst Crême oder dergleichen mit Eiern zu bestimmter Probe kochen, oder nur abquirlen

Modelliergips.

¾ lb gebrannter Gips und ¼ lb Talkum werden zusammengemischt, mit Wasser so eingeweicht, das ein Brei entsteht. Vorher hat man auf einer Bonbonplatte, auf mit Oel bestrichenes Papier, von den Eisenstäben, welche auch mit Oel bestrichen sind, ein Carree gesetzt, ungefähr 18 inches im Durchmesser; in dieses Carree wird der Gips gegossen, man lässt ihn eine Zeitlang stehen bis er hart geworden ist und nimmt dann die Tafel heraus. Das Einweichen und Ausgiessen des Gipses muss sehr rasch vor sich gehn. Der so bereitete Gips ist immer weich zum Schneiden, aber dabei haltbar. Zum Modellieren sind ferner nötig: 1 Zirkel, 1 Laubsäge, Modellierhölzer und einige Messer von verschiedener Grösse.

Wachsblumen und Blaetter.

Man schneide Gips-Stempel von Blumen und Blättern, schmilzt ungefähr 1 lb weisses Wachs, giebt circa den achten Theil Wallrath hinzu, damit das Wachs durchsichtig wird, thut noch etwas Terpentinöl daran und vermischt alles gut mit den Wachs. Zu Blumen färbt man besser das Wachs und malt sie später; will man ganz weisses Wachs verbrauchen, färbt man es mit Schneeweissfarbe. Die inneren Staubfäden der Blumen kann man mit ein wenig Modellirfett einsetzen. Um die Blumenblätter herzustellen, färbt man das Wachs in verschiedenen Nuancen. Die Gipsformen feuchtet man mit Wasser an und taucht sie dann in das heisse Wachs; man kann sie sogleich wieder abnehmen. Bei Rosen werden die Blätter einzeln geformt und dann zusammengesetzt. Die Gipsformen habe ich mir selbst angefertigt, indem ich natürliche Blätter abgegossen und etwas nachgravirt habe. Die Blumen von Wachs werden zur Dekoration der Sockel für die Küchen verwandt, indem Guirlanden von Blumen und Blättern um den Sockel geklebt werden.

Stearin zu Sockel und Figuren.

Man schlage 6 lb weisses Stearin in Stücke, lege es in einen glasirten Topf, stelle denselben in kochendes Wasser und lasse es auflösen, ¼ lb Wallrath in Stücke geschnitten dazu. Die Gipsformen werden in Wasser gelegt; wenn dieselben genug Wasser gezogen, werden sie herausgenommen, abgetrocknet und zusammen gebunden. Das Stearin rühre man so lange mit der Kelle, bis man den Topf aus dem heissen Wasser herausgenommen, sobald dasselbe anfängt milchig zu werden, dann

giesse man die betreffenden Formen; wenn das Stearin eine Haut auf der Oeffnung der Form bildet, giesse die Formen aus; nehme wenn das Stearin erkaltet, die geformten Gegenstände heraus, so verfahre man weiter, bis man alle Formen gegossen hat. Auf diese Weise werden die Figuren hohl.

Fleischwaaren zu Glasiren und zu Spritzen.

Es kommen sehr oft Fälle vor, wo der Conditor Fleischwaaren spritzen soll, als: Schweineköpfe, Sülzen u. s. w., man nehme aus weissen Schweineliesen ausgeschmolzenes Schmalz, rühre es in einem Napf mit hölzerner Kelle ganz schaumig, glasire damit die betreffenden Gegenstände, färbe das Schmalz, welches man so schaumig zum Spritzen gerührt hat. Mit diesen Schmalz kann man ebenso schön spritzen, als wie mit Spritzglasur, soll man sie mit Gelee belegen, so nehme man den beschriebenen klaren Aspic (Fleischgelee).

Rosenwasser in kurzer Zeit darzustellen.

Gib in eine Schüssel frisch gezupfte Blätter von Zentifolien, übergiesse sie mit soviel Wasser, dass sie davon ziemlich bedeckt sind, setze alsdann dem Wasser 3 bis 4 Tropfen Vitriolgeist zu und rühre es um. Das Wasser wird augenblicklich die Farbe und den Geruch der Rosenblätter annehmen.

Schlagsahne.

1 pt Sahne, 2 ozs Staubzucker. Nur ganz dicke süsse Sahne ist hierzu verwendbar. Diese muss beim Schlagen recht kalt sein, weshalb dieselbe im Sommer mindestens 1 Stunde vor dem Aufschlagen auf Eis oder in Eiswasser zu stellen ist. Beim Aufschlagen wird die Sahne in einen sauberen Kessel oder auch in eine Schüssel gegossen und mit einer Schlagruthe langsam aufgeschlagen, bis dieselbe nicht mehr flüssig ist. Etwas Vanillen-Aroma wird mit dem Zucker vermischt und zuletzt nur leicht unter die geschlagene Sahne melirt. Bemerkt sei noch, dass die Bearbeitung in einem kühlen Raum, im Sommer möglichst auf Eis zu geschehen hat, damit die Sahne beim Schlagen gut schaumig wird und dann auch nicht so schnell säuert. Dieses Quantum giebt, wenn es aufgeschlagen ist, ein Quart Masse.

Das Spinnen des Zuckers.

Zum Spinnen des Zuckers wird ein abgenützter Schlagbesen etwa in der Mitte der Wulst abgehauen. Einige Rühr-

löffel, bei welchen die Stiele leicht gefettet wurden, sind mit etwas Abstand so auf die Tafel zu legen, dass die Stiele zur Hälfte über diese vorstehen. Unter diese (am Fussboden) legt man für den eventuell abtropfenden Zucker einige Bleche. Nun wird etwas Zucker zum Bruch gekocht, sobald dieser vom Feuer kommt, taucht man den Besen in denselben und fährt damit über die vorstehenden Stiele. Man taucht den Besen wieder ein, fährt damit hin und her, wie zuvor, und so fort, bis sich eine Wulst von feinen Zuckerfäden gebildet hat. Der auf diese Weise gesponnene Zucker findet Verwendung für Tafelaufsätze, zur Nachbildung von Wasser oder auch zum Ueberhängen, ferner für gefrorene Figuren, wo die Figur in einem Neste servirt wird; auch für Vasen, Torten und verschiedenes andere mehr. Der Zucker darf nur erst kurz vor dem Gebrauch gesponnen werden und ist bis zum Gebrauch an einem trocknen warmen Ort aufzubewahren.

Das Caschiren der Attrappen.

Diese Behandlung ist eine etwas schwierige, wenn man es noch nicht gesehen hat, jedoch will ich es Ihnen so deutlich wie möglich auseinander setzen. Wir wollen z. B. ein Füllhorn cashiren, die Form besteht aus zwei Hälften, diese streicht man mit Terpentin aus, bepudert dieselbe mit Talkum und nun hat man Leim gekocht, nicht zu dick und nicht zu dünn, jetzt bestreicht man ein Stück Papier, drückt es in die Form und so weiter, bis die Form vollkommen ausgelegt ist, die andere Hälfte ebenso, nun klebt man wieder Stücke Papier, welche mit Leim bestrichen sind, am besten Fliesspapier, es verbindet sich besser und so fahre man fort, immer eins auf das andere kleben, jedoch mit einem Schwamm fest in die Form drücken, bis man eine Stärke wie eine dünne Pappe erreicht hat, lässt beide Hälften der Form gut austrocknen, raspelt und beschneidet es und leimt beide Theile zusammen; man kann auch eine feine Rudel Steinpappe einlegen und das Füllhorn mit Bindfaden zusammen binden. Auf diese Art werden alle nur möglichen Attrappen, als: Fische, Gurken, Käse, etc. angefertigt; die Füllhörner werden versilbert, vergoldet oder broncirt, die anderen Attrappen ihrer Form und Natur nach gemalt.

Gebruehter Pastoten Teig.

½ pt Wasser, ¼ lb Butter, 1 oz Zucker lässt man in einem Kessel aufkochen, rührt 1 lb Mehl dazu und rösted die Masse gut ab. Ist der Teig erkaltet, wirkt man soviel Mehl hinzu, dass er zum Gebrauch verwendet werden kann.

DESIGNS AND INSTRUCTIONS FOR CAKE DECORATIONS.

DESIGNS AND INSTRUCTIONS

...FOR...

CAKE DECORATIONS

...BY...

H. HUEG,

Practical Cake-Baker and Confectioner of Forty Years' Experience.

INTRODUCTION.

Through my experience I found that all the cake designs heretofore published are too complicated for the average baker. Complaints of this kind I receive almost daily. Lately I received a letter from a young baker of Detroit, Mich., stating that it is very easy to draw almost any design on paper, but making it in sugar on top of a cake is a horse of a different color. Now, my opinion is contrary on the subject, as I can make the most beautiful cake top, with tube and bag, which I won't try to touch with a pencil. I told the gentleman that if he is such an artist in drawing, to make his drawings of the proper size, and to make a pounce out of it by following the lines with a pounce wheel; or, if this is not handy, he could puncture the design with a needle or pin, then to lay the punctured designs on top of the iced cake, and to rub a little charcoal powder over the openings, and remove the pounce, all there is then to do is to follow the charcoal lines on top of the cake. In this way the most complicated design can be transferred. Now, it is an easy matter to teach any one that understands a little drawing, but the average baker has not the slightest idea. To those I present a few of the very simplest and plainest designs that could be found.

By the following directions it will be seen how quick and easy any one can become a successful ornamenter.

Lots of practice is the general advice from authorities. Now, I made it my object to teach this beautiful art to the hardworking baker in such a shape that it does not need any practice at all, and only to follow the directions.

The first step in ornamenting a cake is to find the center; the second step the dividing of the outer edge in equal distances to suit the design you select, say an octagon in 8, a septangular in 7, an hexagon in 6, a pentagon in 5, a square in 4, a triangle in 3, an oval in 2. No dividing is needed when the circle design is selected. It is to be understood that a well beaten icing and first class tubes must be on hand, if good work is expected.

Having the tools in readiness, start right in the center and work toward the sides, making one operation after another all

around the cake with the suitable tubes. Now ornament the sides taking the equal distance from the upper edge of the cake. Last, add a heavy border around the cake, with large tube, so it will cover the ends of the icing.

THE CIRCLE.

Place pattern No. 4 within center of cake, and draw a pencil mark around the inner edge of the circle. Then take a large pie or jelly plate and use it in the same manner. Now take the two- or three-hole tube and make the netting, then place the leaves around the netting and put a star border around the netting in such a shape that it will cover the ends of the leaves, and also the ones of the netting; then take the slant ribbon tube and make the saw teeth around the large circle, then put on a star border to cover the back ends of the teeth; now add two circle lines with a two-hole tube, and finish the cake with a heavy suitable border. Flowers, leaves and ornaments may be added to suit the taste of the operator, but do not cover your own ornamentation. (See explanation on cardboard patterns.

THE SQUARE.

Place pattern No. 4 in center of cake; take four points and proceed in the same manner as given under the heading "triangle."

THE OCTAGON.

Is made the same as the hexagon, only a square pattern being used in place of a triangle.

The above are only a few of the endless number of pattern designs and are especially adapted to the beginner. The designs are nice, simple and showy, and give, as a rule, better satisfaction than the more artistic ones, if made by amateurs.

THE TRIANGLE.

Place pattern No. 2 in center of cake; this pattern is a six-pointed star, take every other either in or outside points, this depends on the size of the cake; draw a line from one point to the other and you will have a perfect triangle. Follow the lines all around the triangle three times, each time taking a different tube, then finish up with a heavy border; flowers, leaves and an ornament may be placed in the center.

THE HEXAGON.

By this time I believe that the reader does not need any further explanation. At a glance he will see that the hexagon is made of two triangles by simply moving the pattern a little and taking another mark.

THE OVAL.

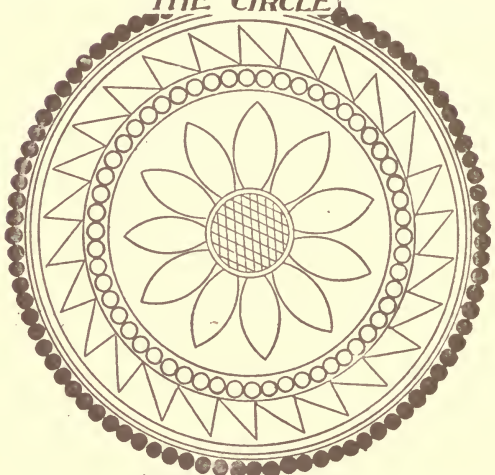
Place pattern No. 1 in center of cake; take two inside and two outside points, then place a jelly cake plate close up to the points, use a pencil and reverse the plate in such a shape so as to get a perfect oval. The reader will already catch on in which simple manner those designs are made. All the rest of this design is made the same as the circle.

ARTISTIC CAKE DECORATION.

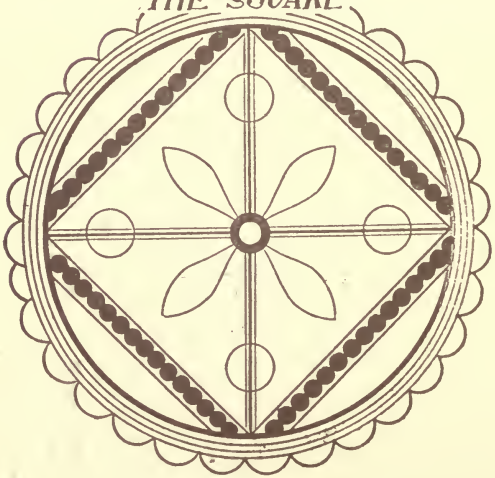
The very highest points in cake ornamentation are scrolls, consoles, volutes and figures, if arranged symmetrically. It is a well known fact that even our experts are unable to produce a perfect design of scroll ornamentation. With the stamps for cake ornamentation a beginner can make the most perfect design which an expert in the trade would not be able to touch. Directions for using these stamps will be found on another page of this book.

FOR BEGINNERS.

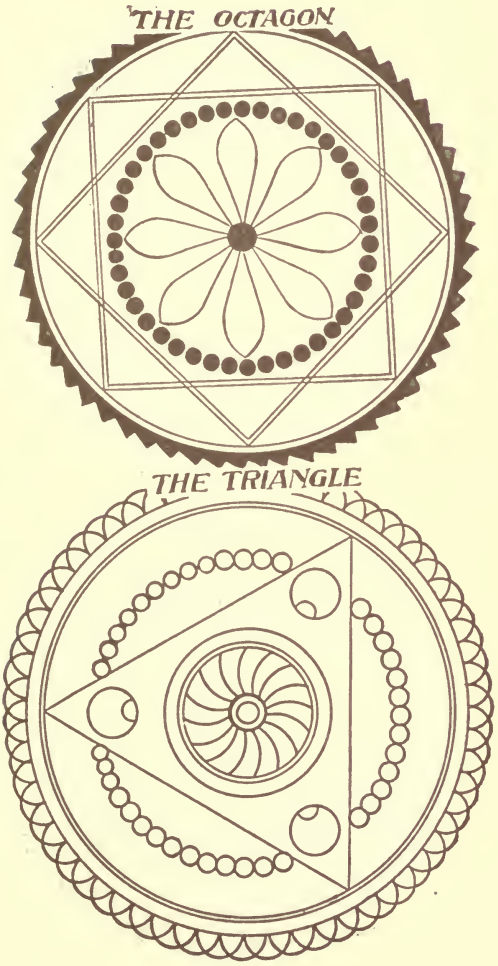
THE CIRCLE



THE SQUARE

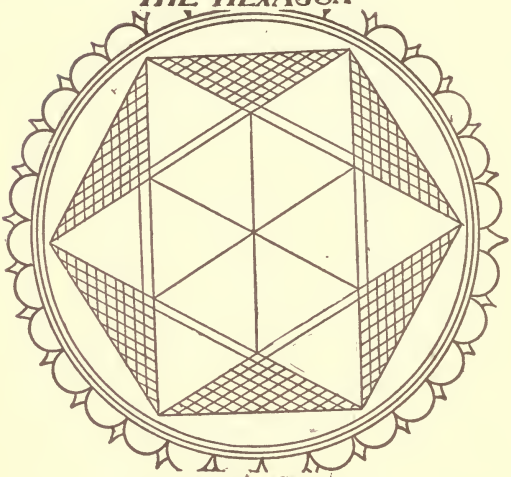


Flat Cake Designs.



Flat Cake Designs.

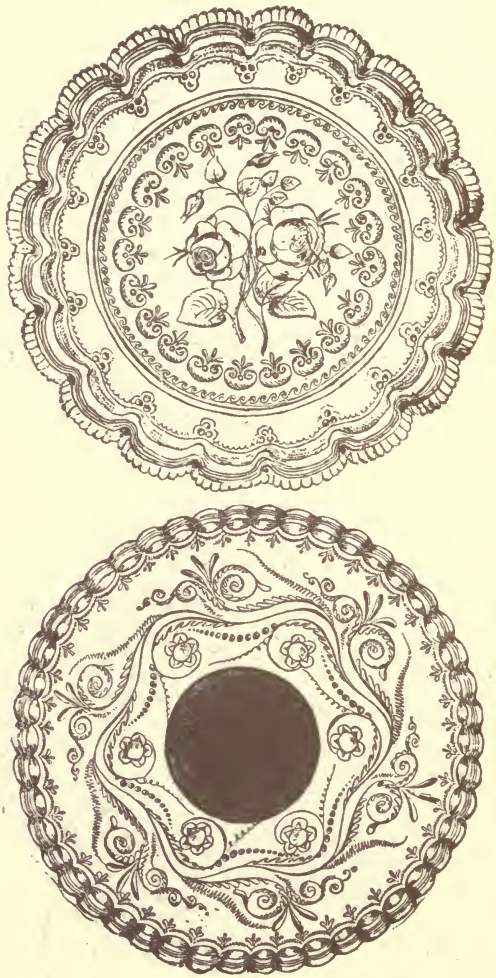
THE HEXAGON



THE OVAL

Flat Cake Designs.

Flat Cake Designs.



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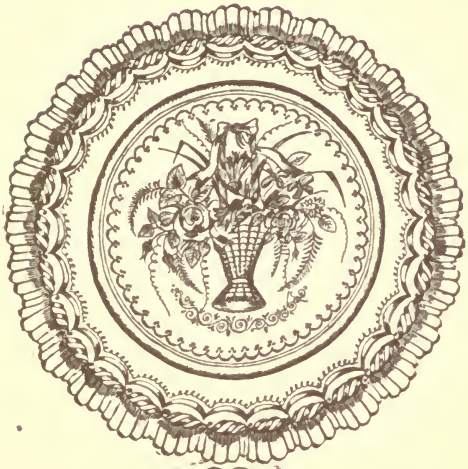

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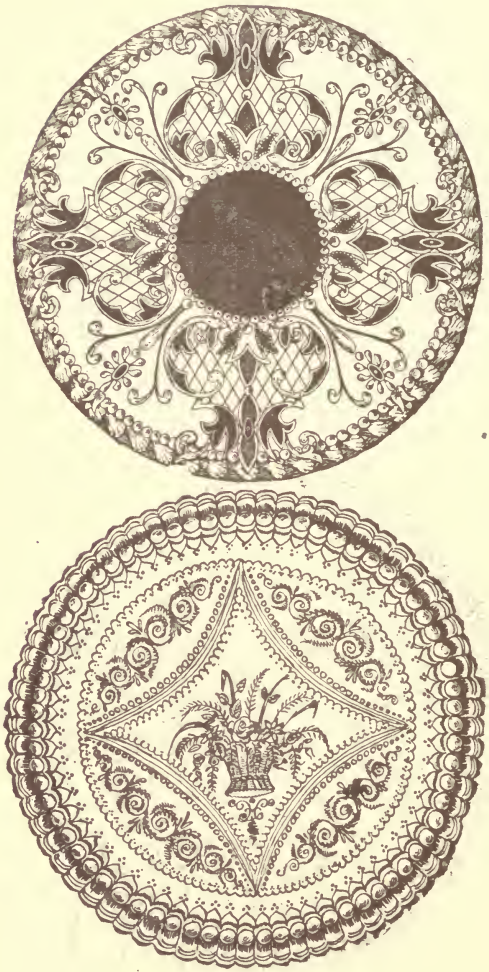

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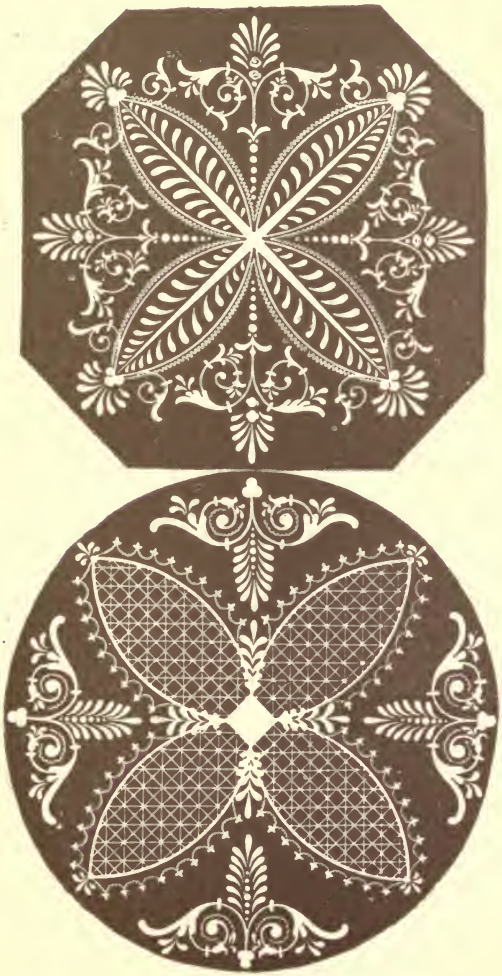
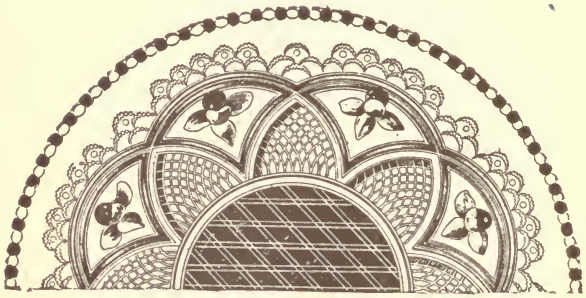
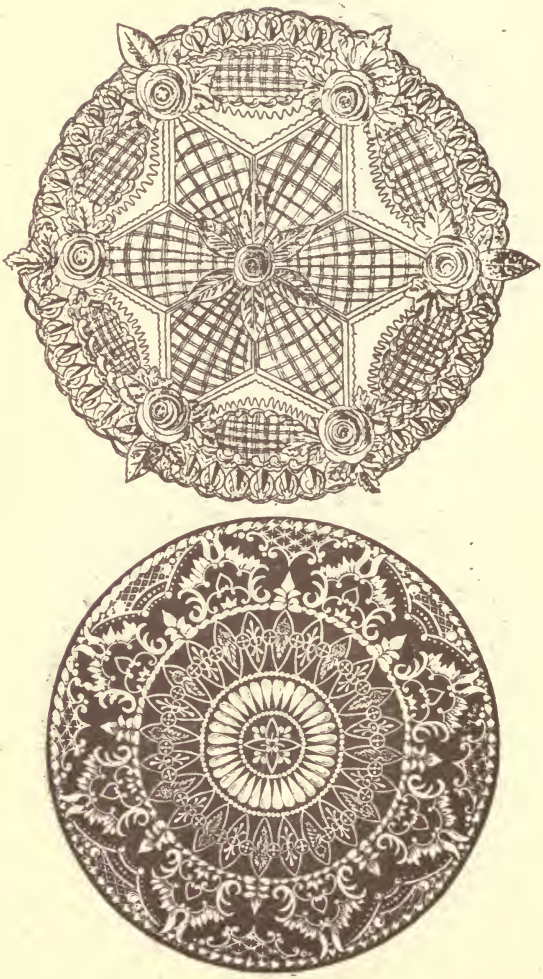


Flat Cake Designs.

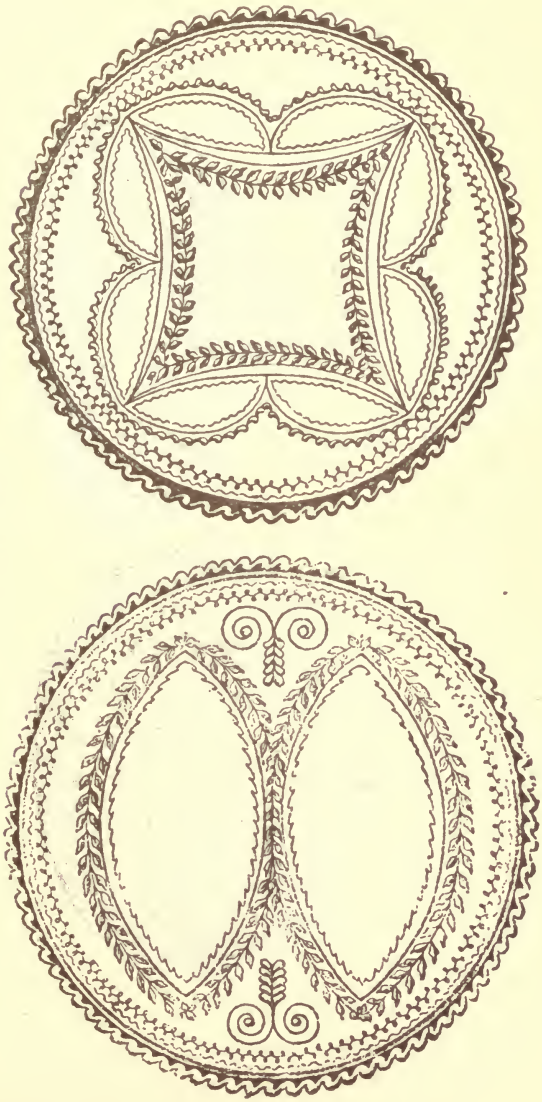


Flat Cake Designs.

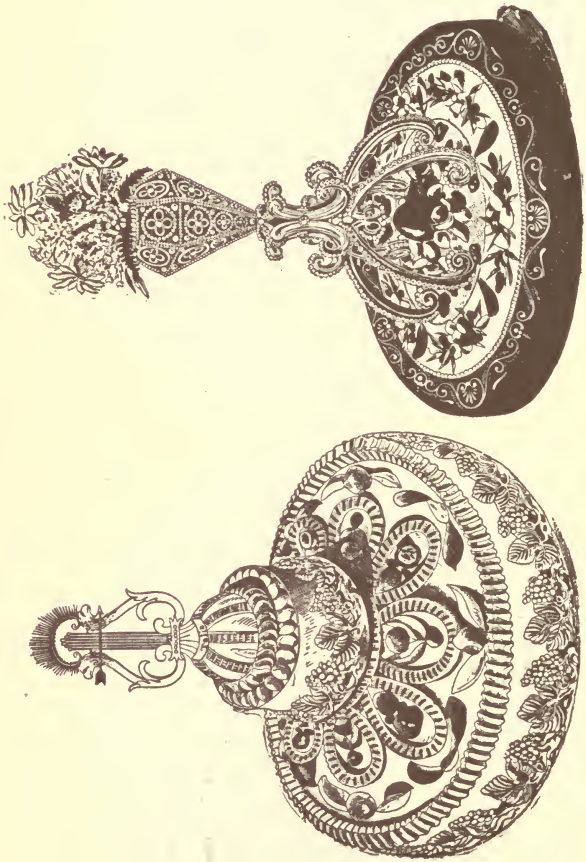
Flat Cake Designs.



Flat Cake Designs.

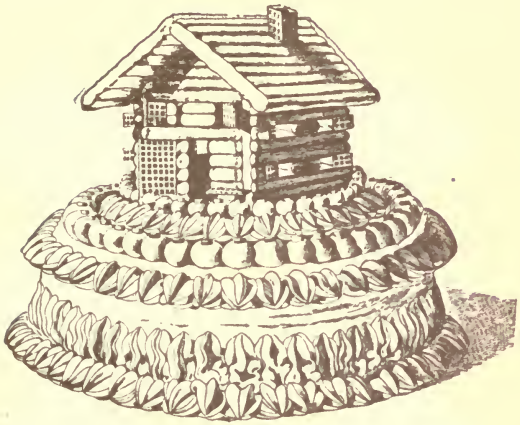


Flat Cake Designs.

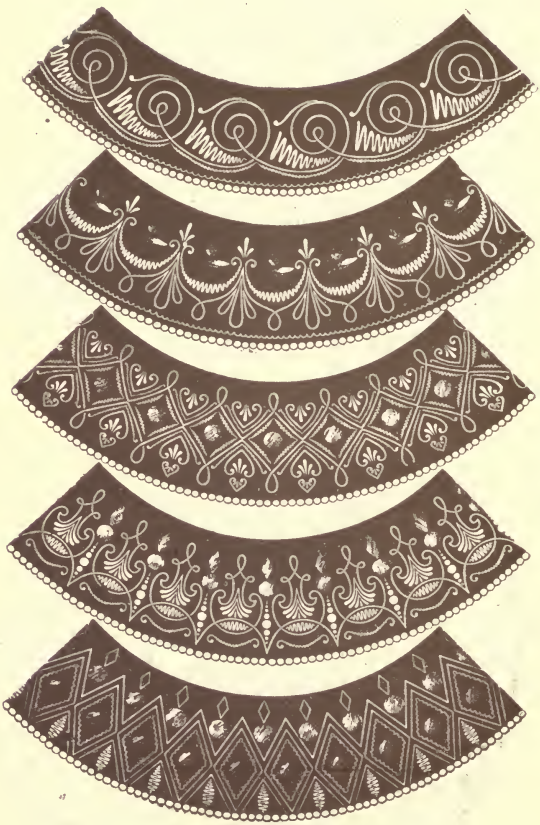


Elevated Cake Designs.

Block House.



Star Cake Design.

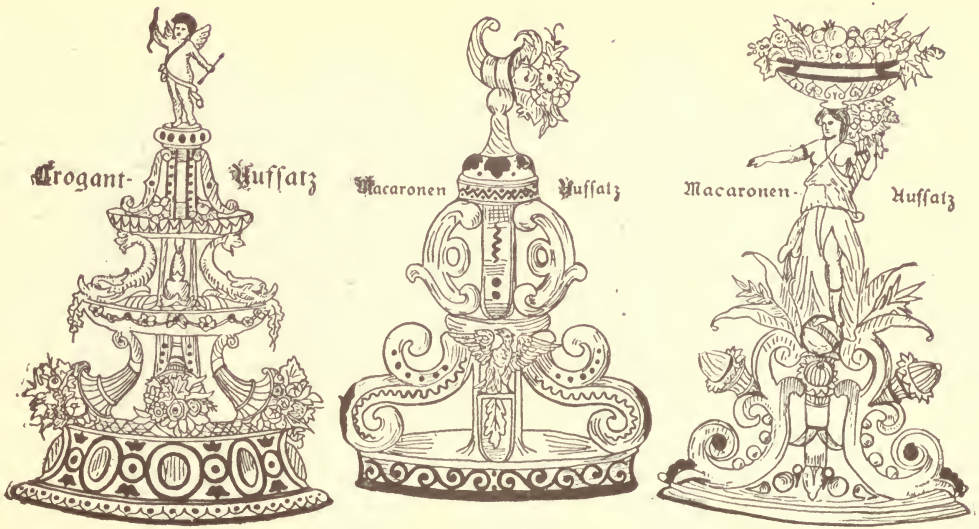


Borders.

Borders.

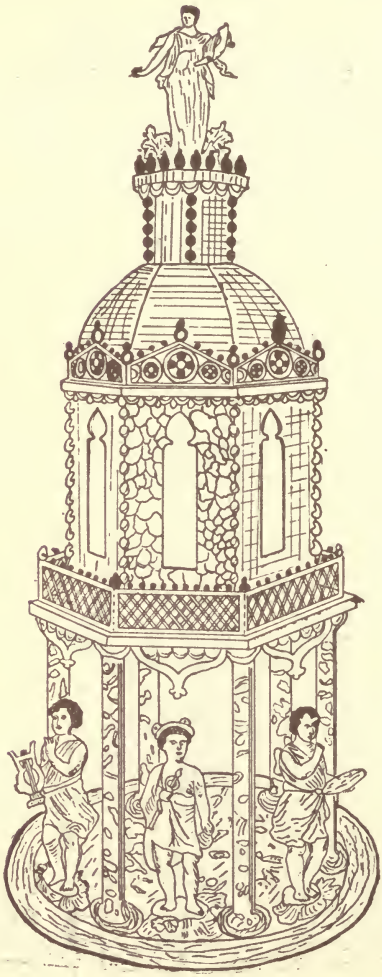
Borders.

Borders.



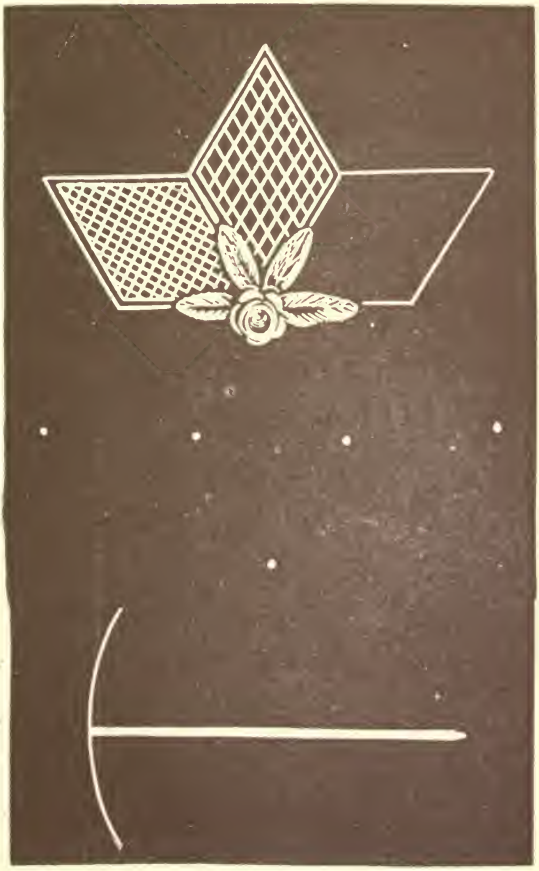
Made of Macaroon Dough, Nougat and Gum Parte.

Made of Macaroon Dough.



Nougat Temple.

HOW TO USE OUR CARDBOARD PATTERNS.



Flower Nails, 50 cents per dozen. Ornamenting paper, 1 cent per sheet.

Please study the white dots on this engraving. The fields of this star may be filled with jelly of different colors and the netting placed on top of jelly.

ILLUSTRATIONS.

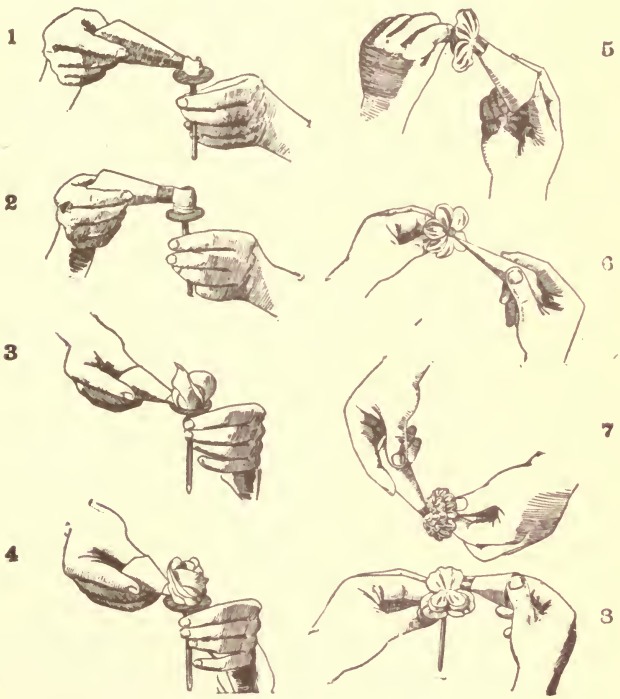
No. 1. Hold the knife steady and turn the cake.

No. 2 shows how to make a proper paper cornet.

No. 3 shows how to make roses. First put a star in the center of the nail head, then add the leaves as shown in cut. The trick of making roses lies in the turning of the nail.

ILLUSTRATIONS.

1, 2, 3 and 4 shows how the rose is made. 5, 6, 7 and 8 shows how the Narcissus the Dahlia and the Pansy is made.



How the Different Flowers are Made.

For drying the flowers, place the nails in a pan of granulated sugar, or coarse corn meal; or a board with little holes bored into it may be used. Paper cornets with and without tubes are generally used for making flowers.

HOW TO MAKE THE ROSE.

Beside a well beaten icing it is necessary to have a fine set of tubes, about two dozen of flower nails, some ornamenting paper and a flat pan filled with granulated sugar or corn meal.

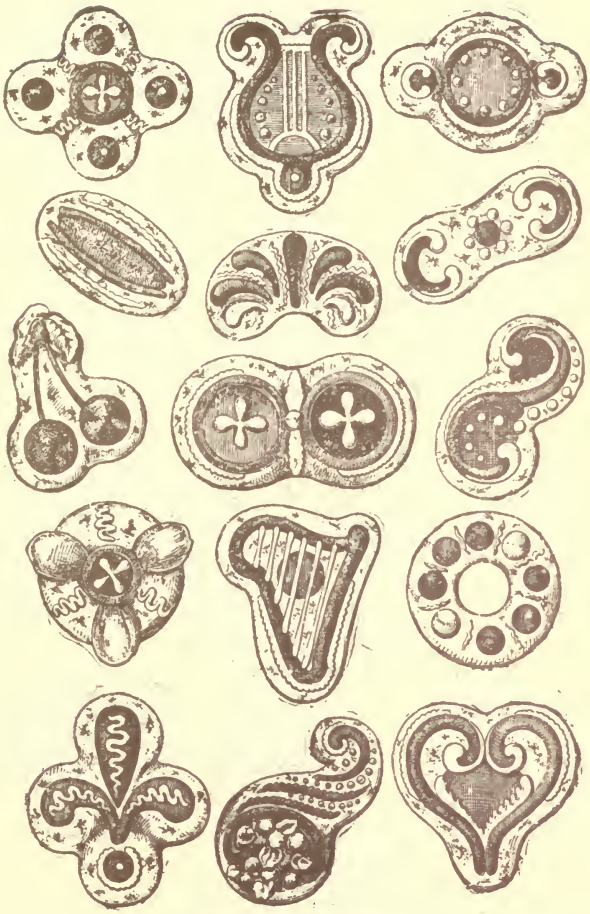
The first operation is to put a star in centre of about one dozen flower nails, this is done to give them a little chance to dry, so that they will stand the resistance of the second operation of the rose tube; next take your paper cornet with the rose tube inserted in the right hand and the flower nail in the left hand, and as you press the cornet you will find the icing curl round as seen in the illustration No. 1, turn the nail round at the same time you press the cornet, and as you coil the ribbon of icing be careful to keep the centre open and not allow it to look too solid (Fig. 2 shows how the centre is raised for large roses); this is the second operation, say on about a dozen nails, then pick up the first one, which had a chance to dry a little, and put on the loose leaves in a circular twist motion by having the convex side of the tube facing the nail head, as shown in Figs. 3 and 4; in this way continue.

Figure 5, 6, 7 and 8, shows how the Narcissus, the Dahlia and the Pansy are made; the illustrations explain themselves and the reader will know by this time how to go to work.

Flower Tubes, One Dollar per dozen.

Flower Nails, Fifty Cents per dozen.

Ornamenting Paper, One Cent per sheet.

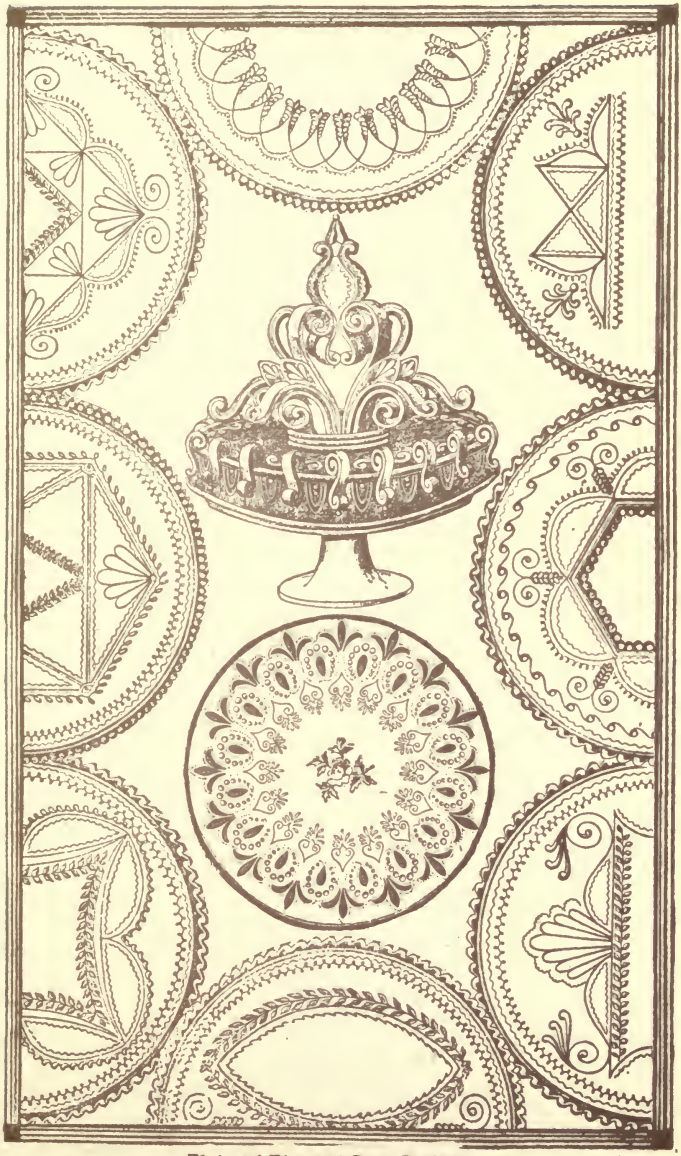


A Variety of Fancy Kisses.

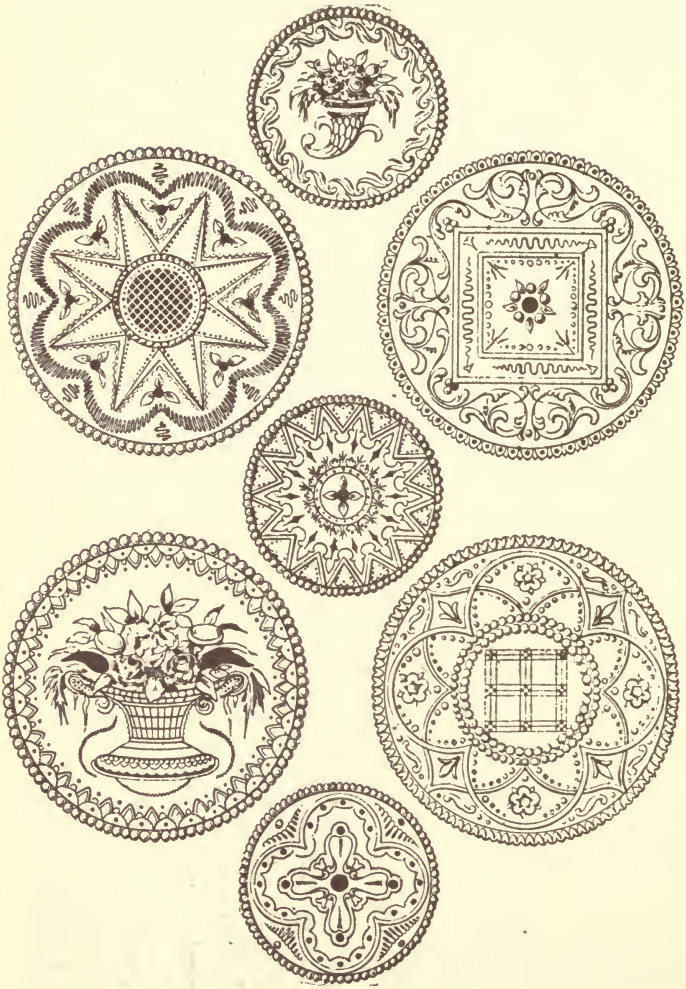
A Variety of Fancy Kisses.

A Variety of Fancy Kisses.

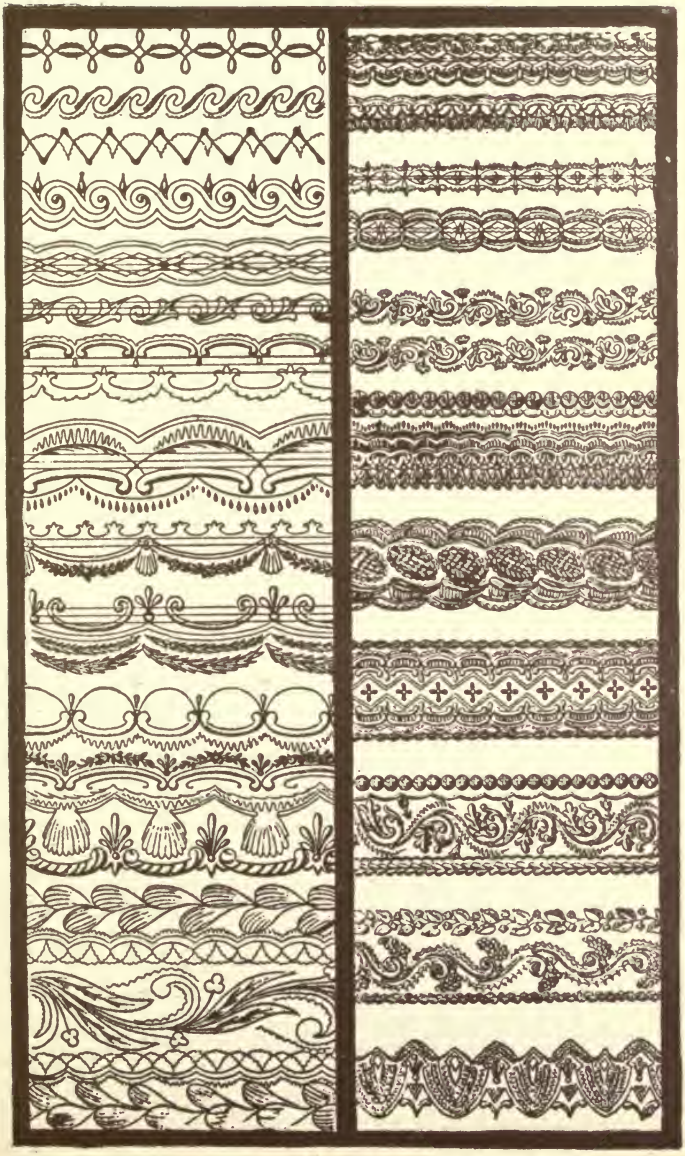
Borders.



Flat and Elevated Cake Designs.



Flat Cake Designs.



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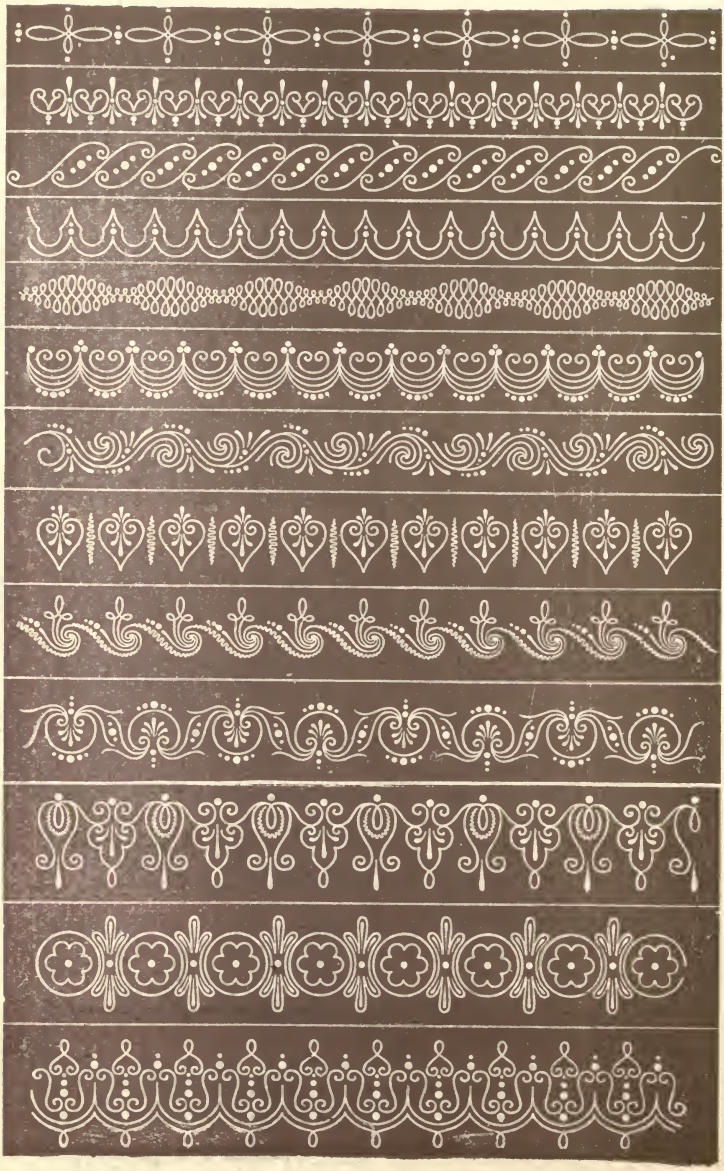

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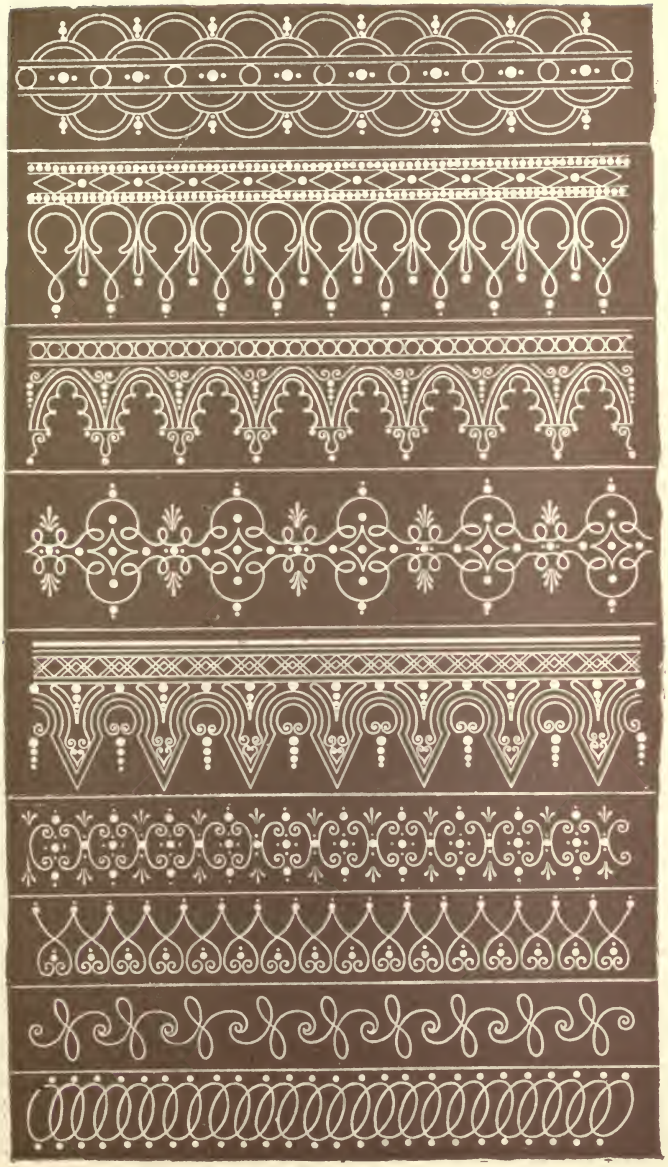

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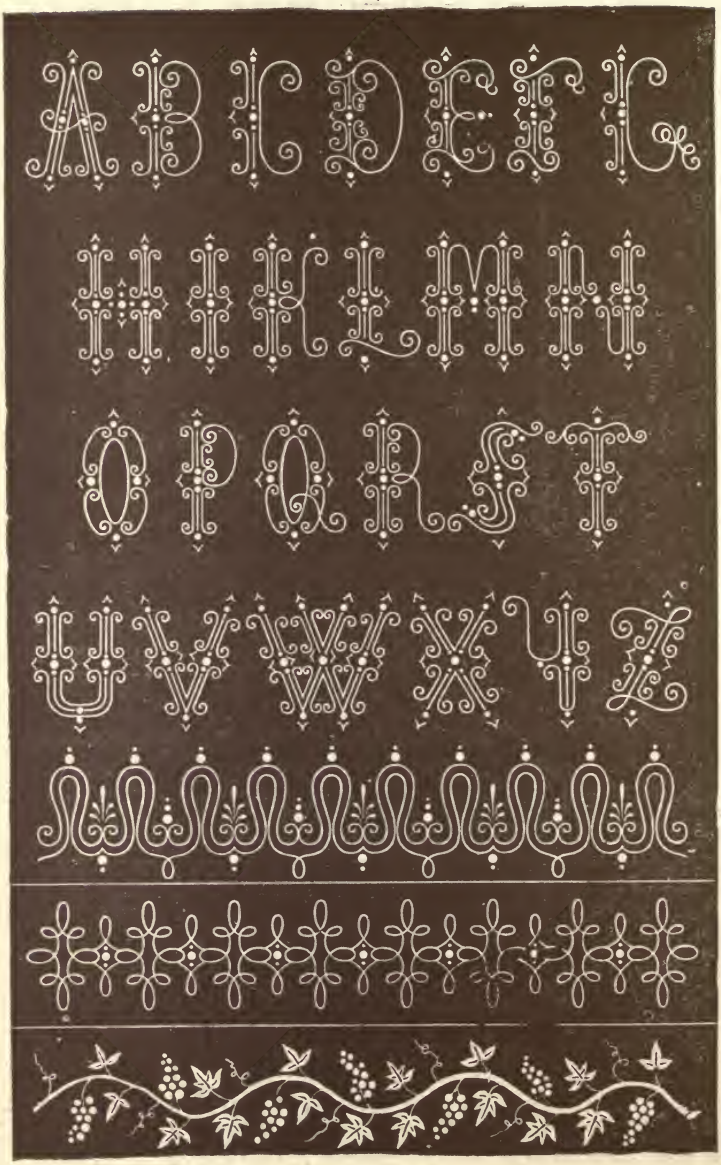
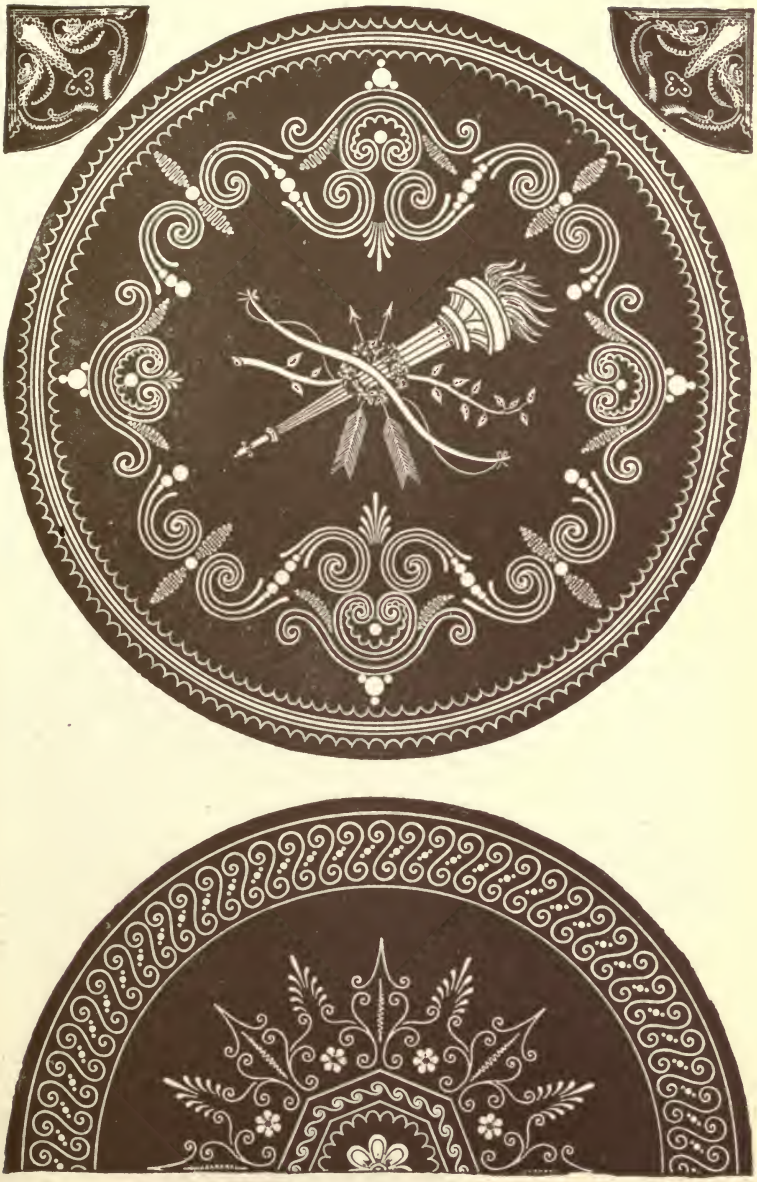
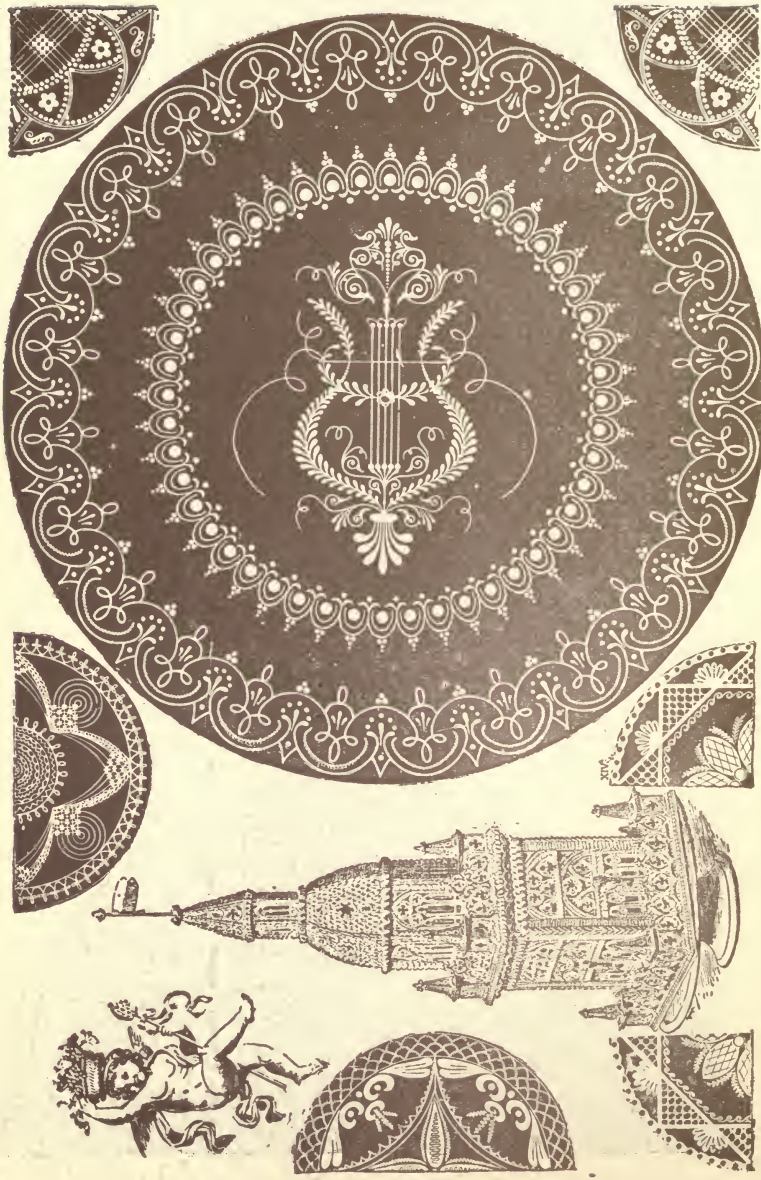


Alphabet and Borders.



Flat Cake Designs.



Flat Cake Design and Gothic Temple.

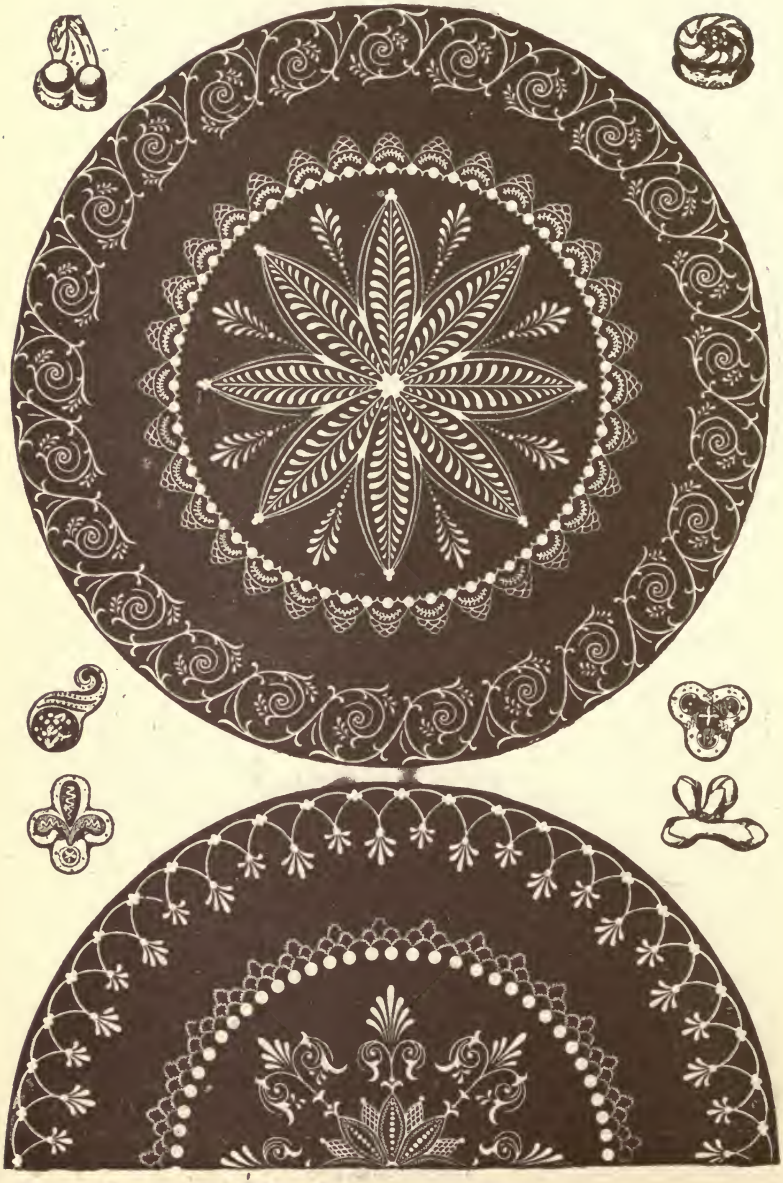
Flat Cake Design, etc.

Flat Cake Designs.

Flat Cake Designs.

Flat Cake Designs.

Flat Cake Designs.



Flat Cake Designs.

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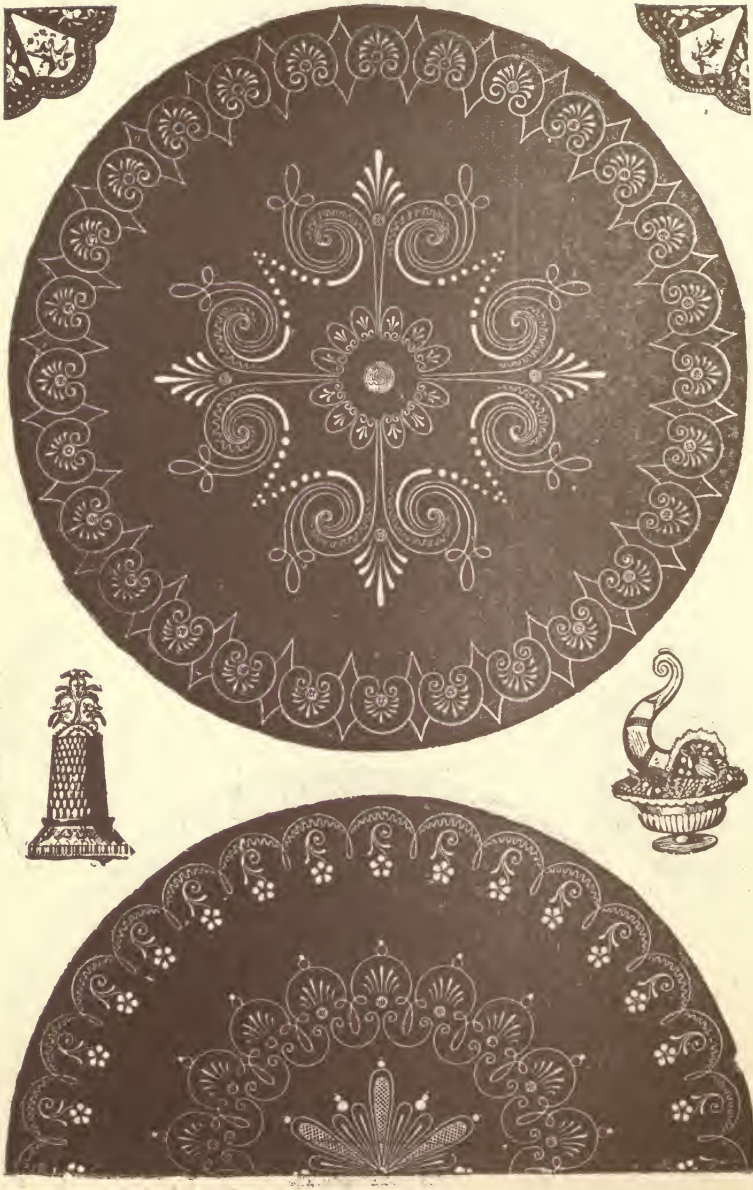
Flat Cake Designs.



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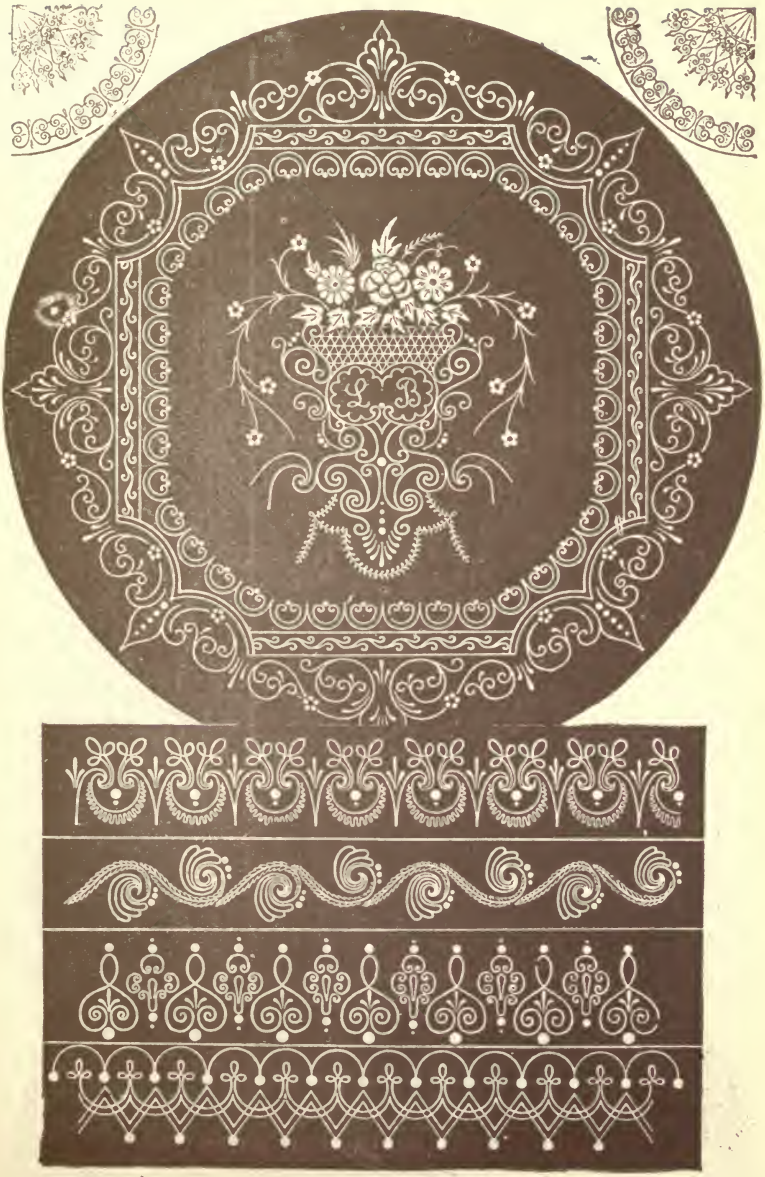
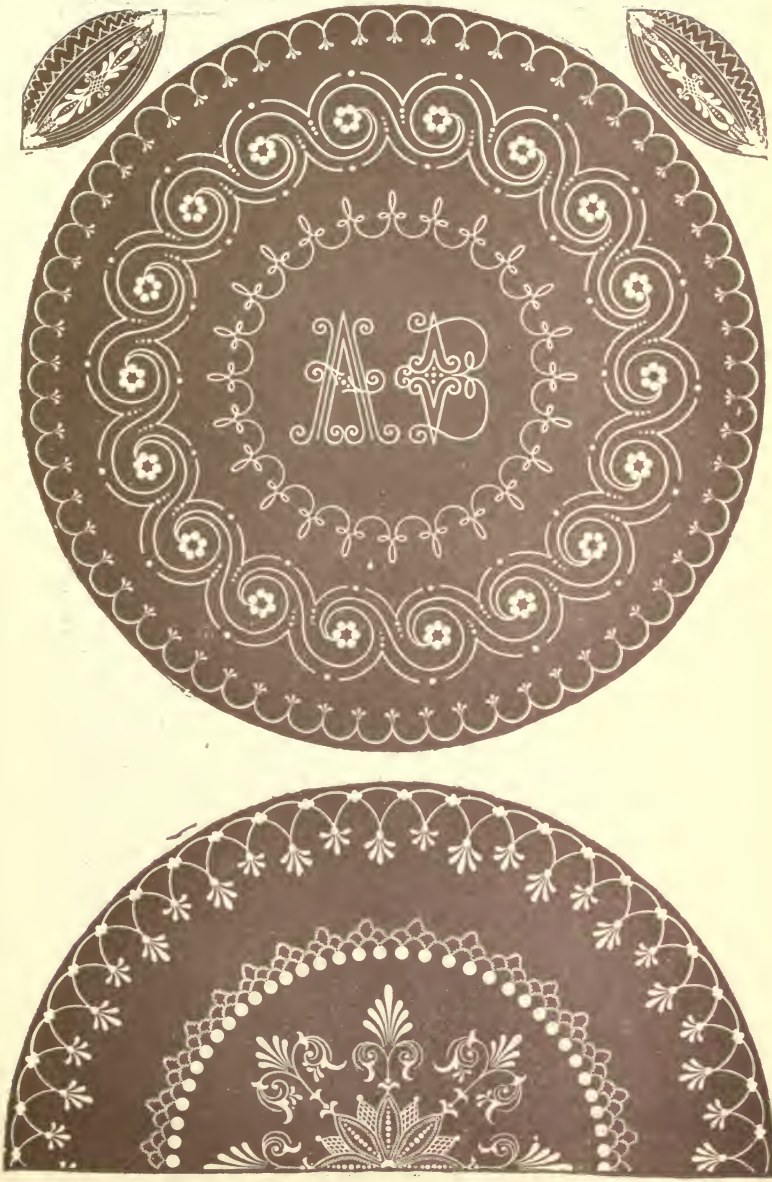


Flat Cake Design and Borders.

Flat Cake Design, Macaroon Pyramid, Etc.

Muster und Vorlangen zum Decoriren.

Flat and Elevated Cake Designs.



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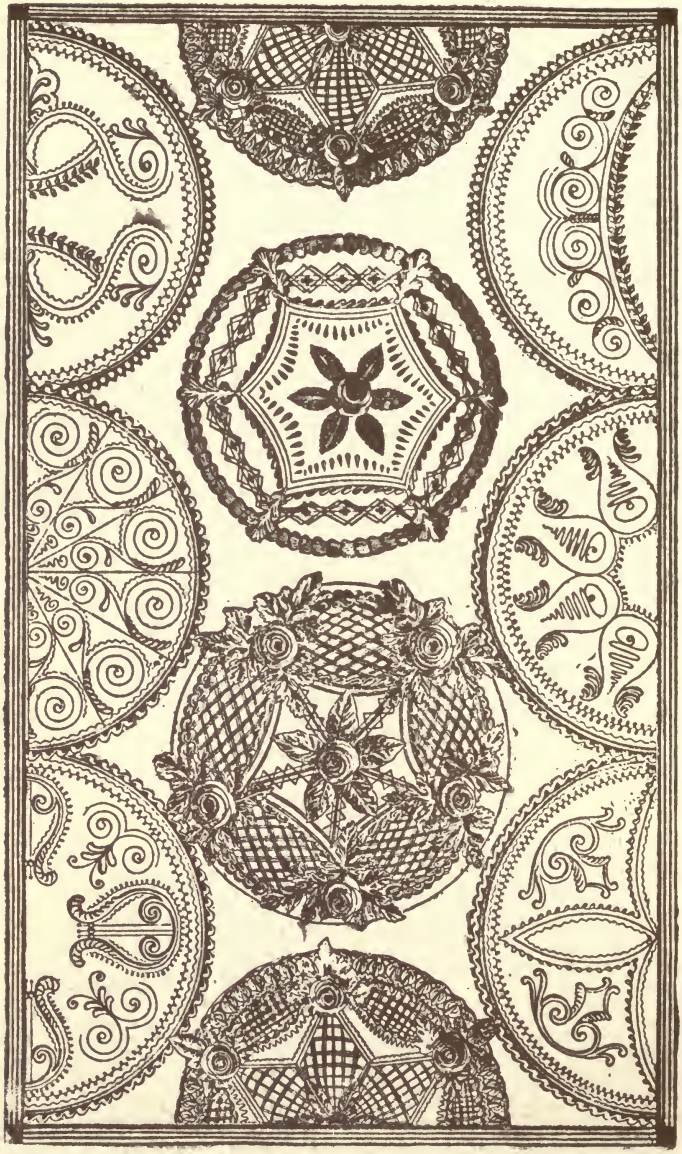

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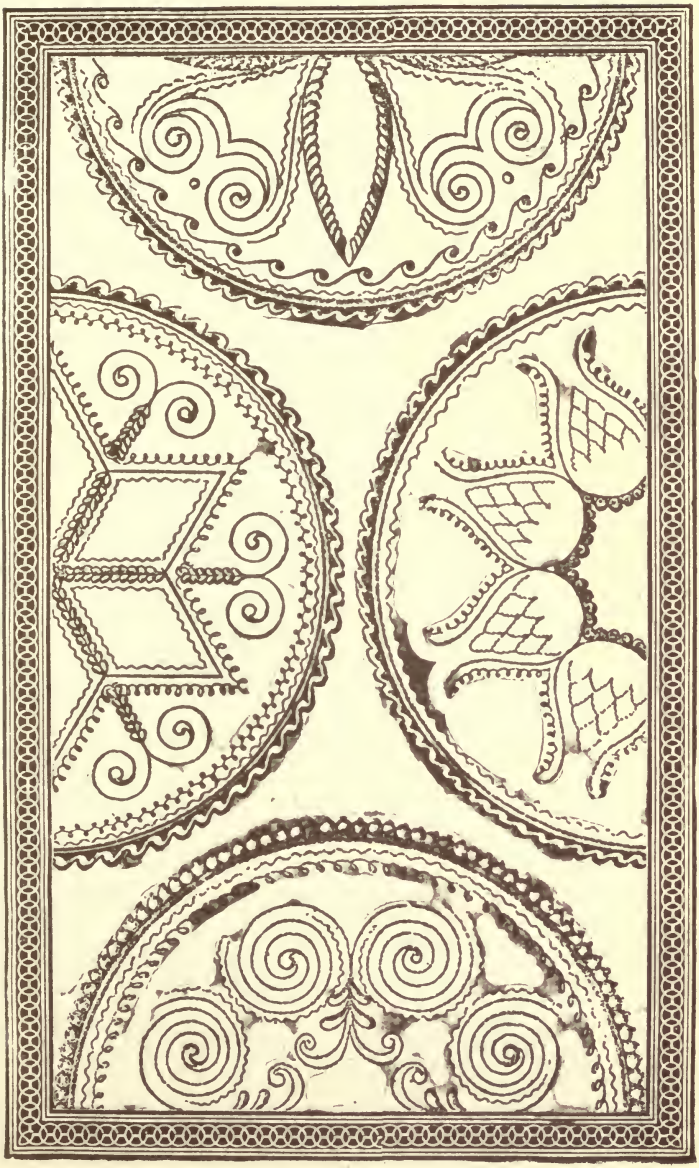
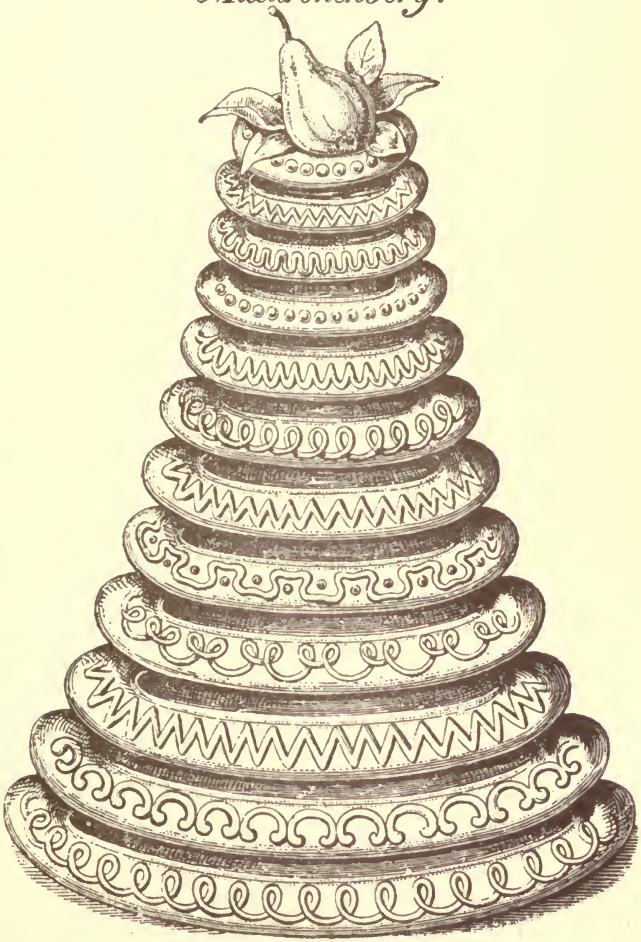


Flat Cake Designs.

Designs for Wedding Cakes and a Gothic Temple made of Royal Icing.

Macaronenberg.



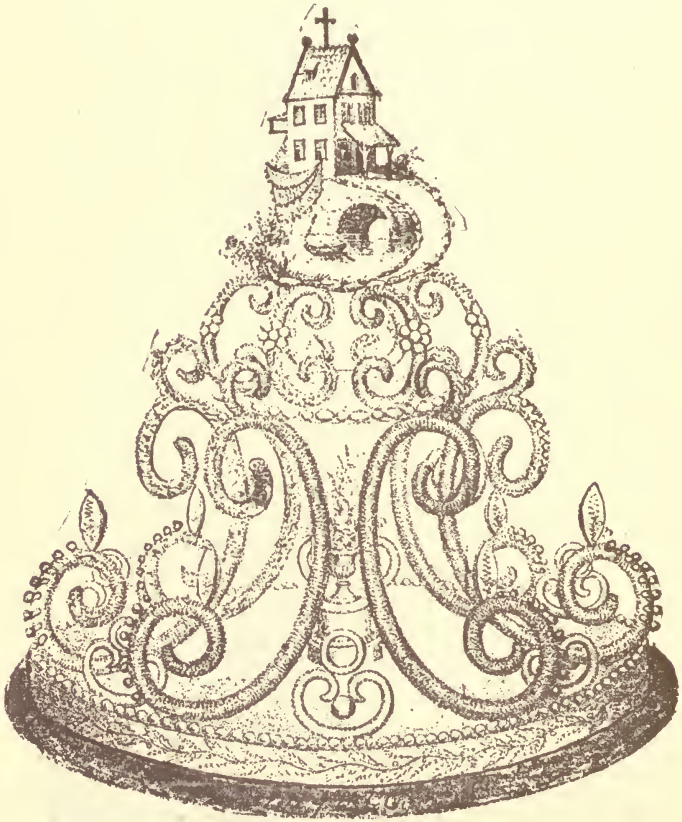
Will man diesen Aufsatz durchsichtig haben, so legt man mehrere Macaronen zwischen die Ringe.

Designs for Wedding Cakes and a Gothic Temple made of Royal Icing.

Macaronenberg.

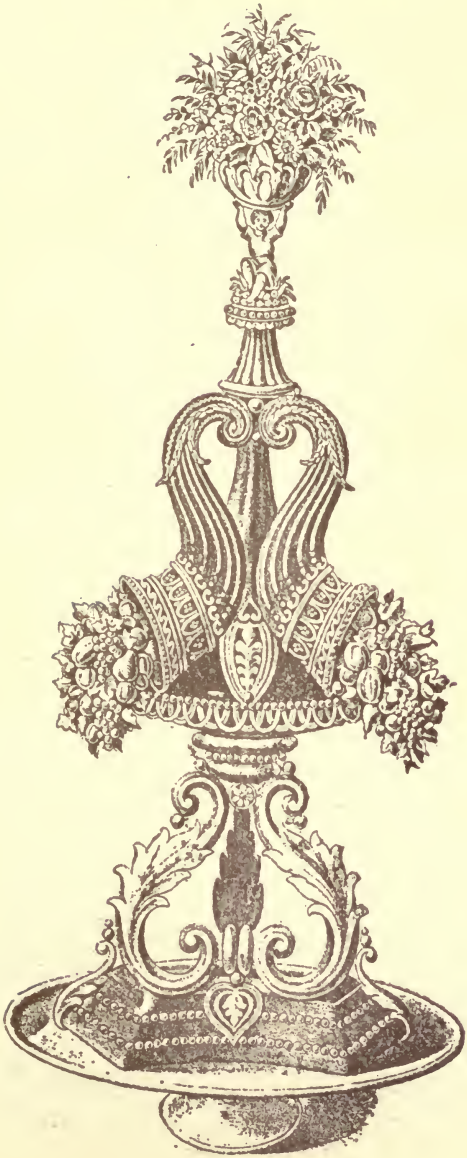
Will man diesen Aufsatz durchsichtig haben, so legt man mehrere Macaronen zwischen die Ringe.

Fisher House.

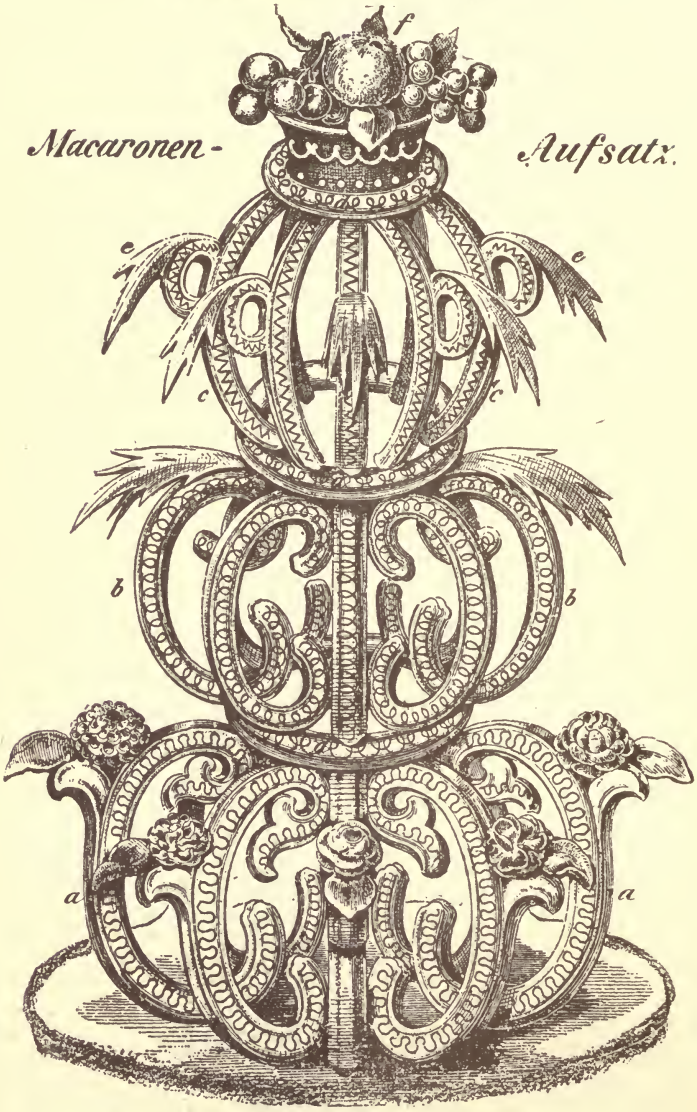


Fischer-Haus.

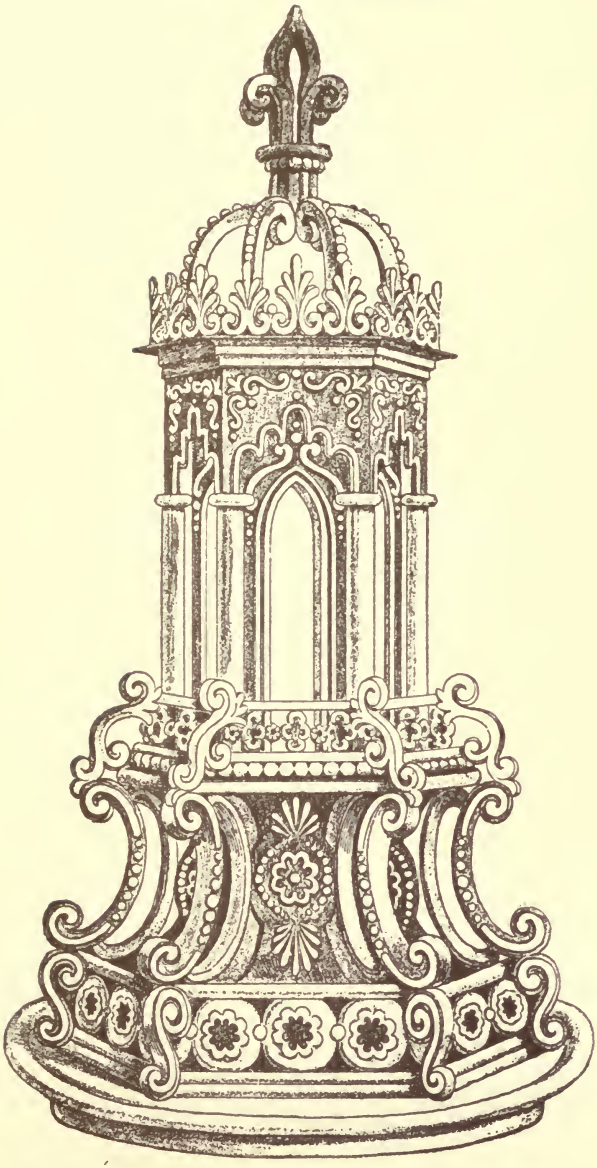
Die Schnörkel macht man aus fester Macaronen-Masse, das Häuschen von Glasur oder Traganth, das Wasser stellt man durch Spiegelglas her.



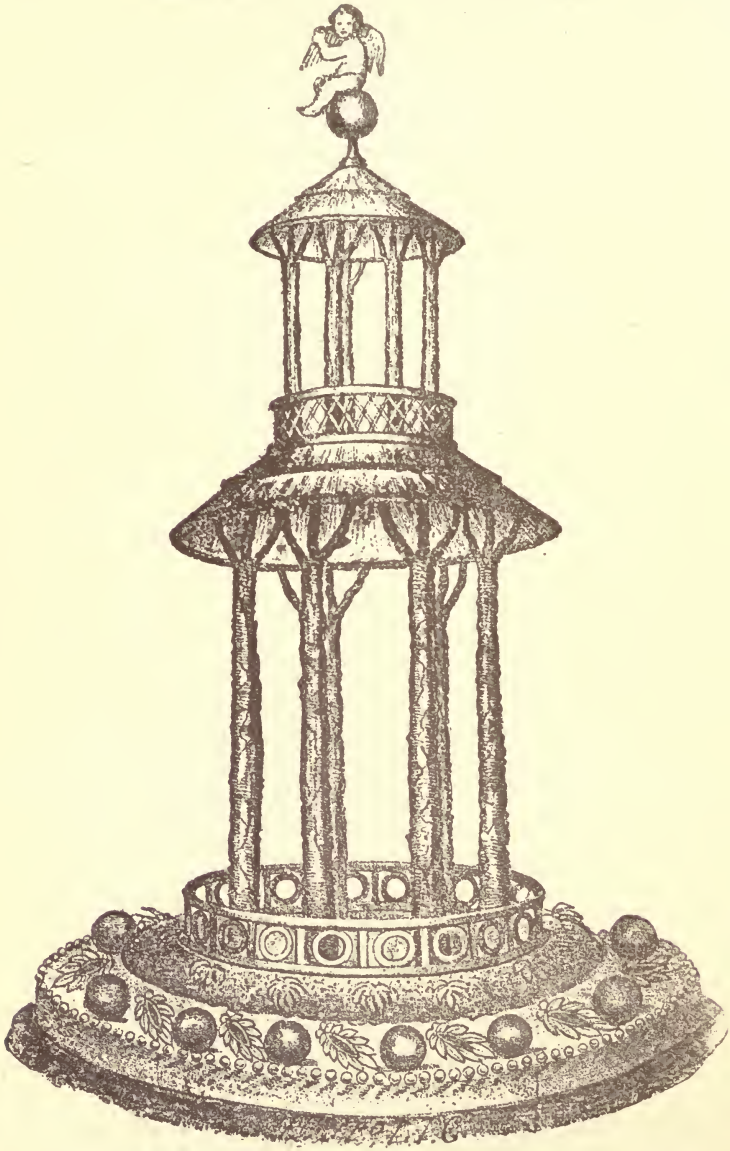
Füll-Horn.



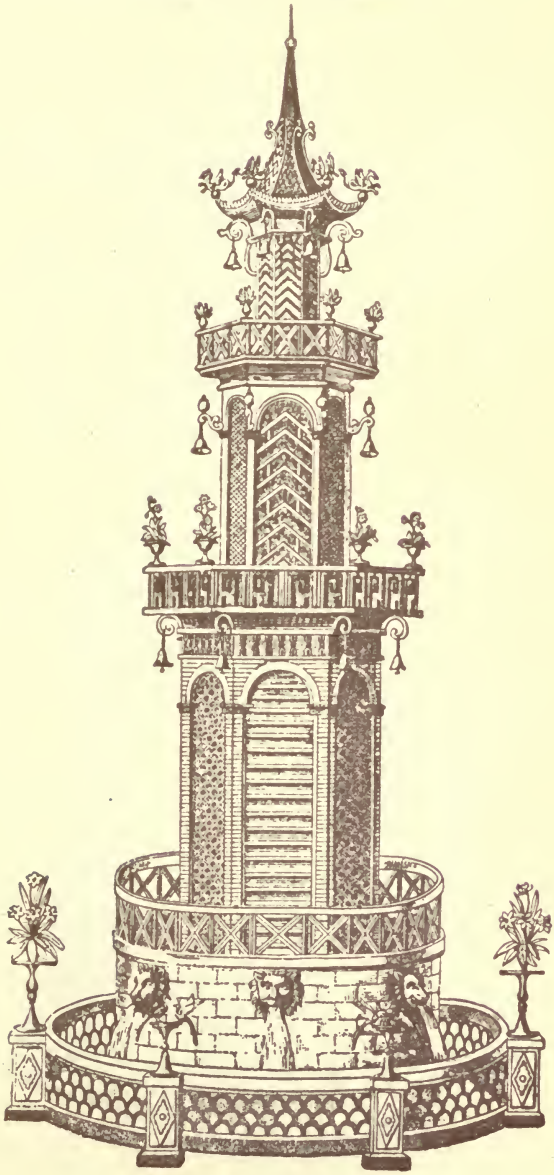
Macaroon Pyramid.



Croquant-Aufsatz.

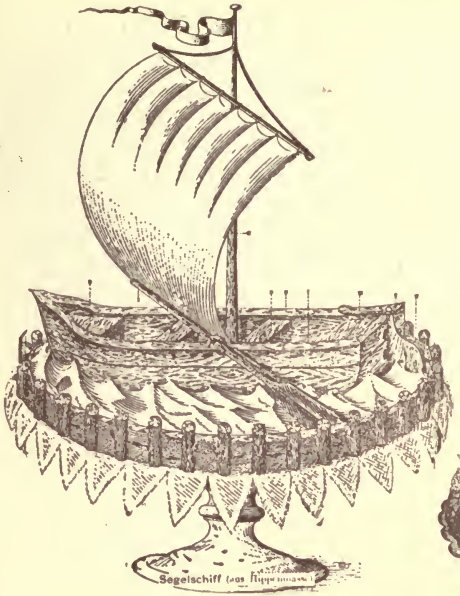


Croquant-Tempel.



Traganth-Aufsatz.

Nougat-Kapelle.



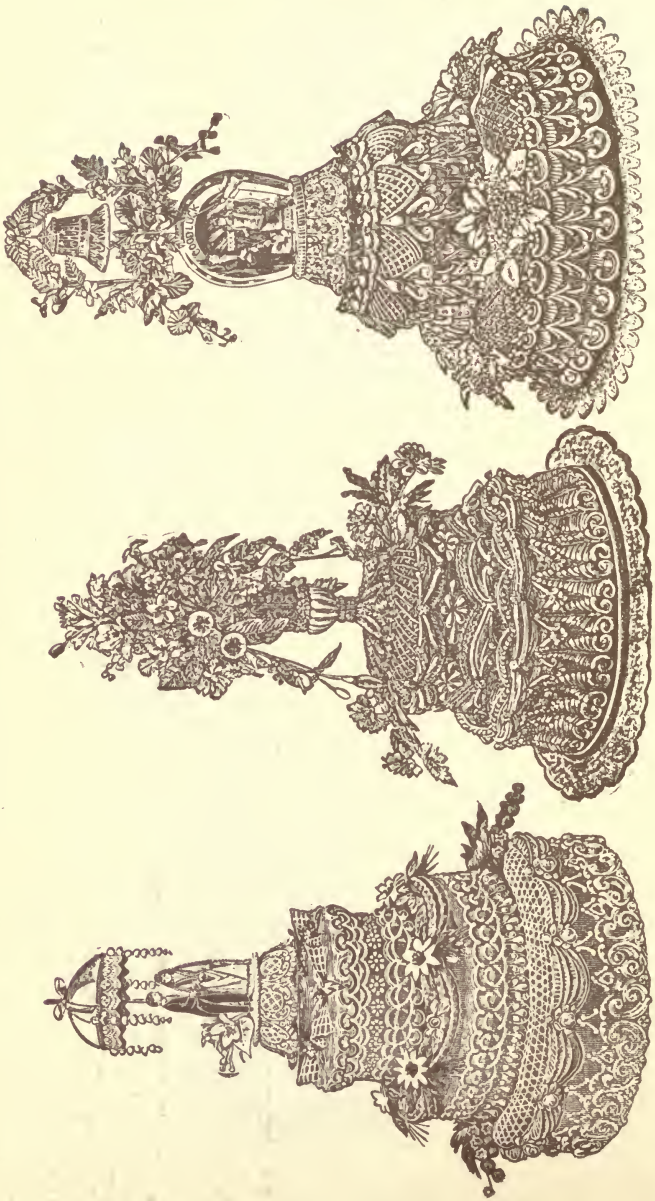
Sail-Ship.

Horn of Plenty.

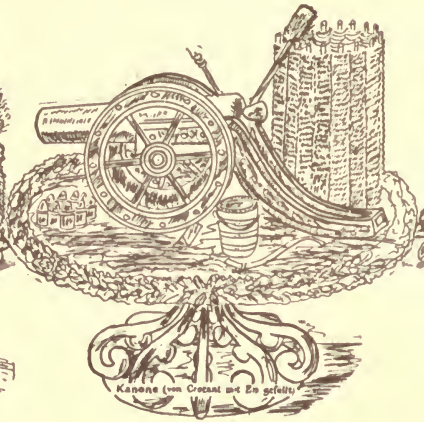
Block House.

Direction and Explanation will be found on another page of this book.

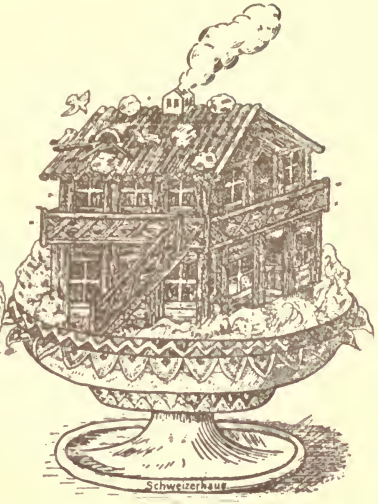
DESIGNS FOR WEDDING CAKES.



Old Grist Mill.

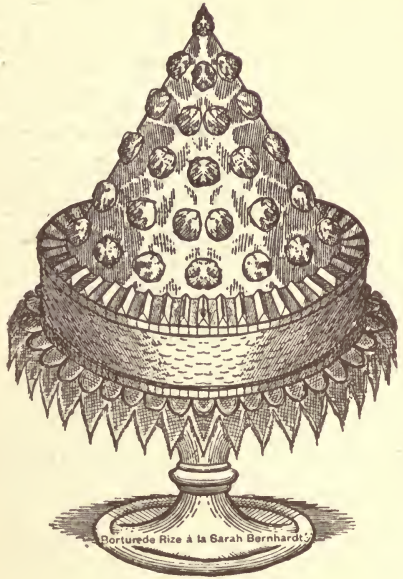


Cannon.



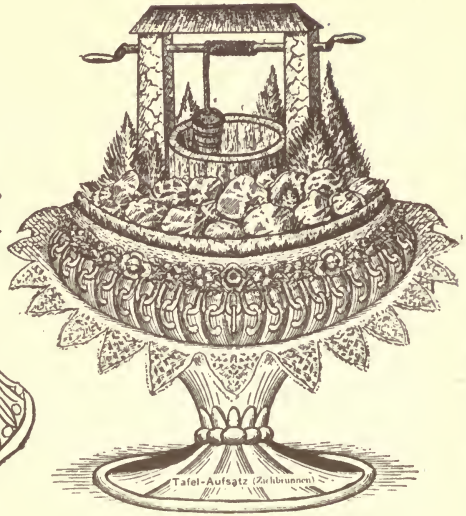
Swiss Cottage.

Direction and explanation will be found on another page of this book.



Charlotte Russe.

Caramel Scroll Piece.



The Old Oaken Bucket.

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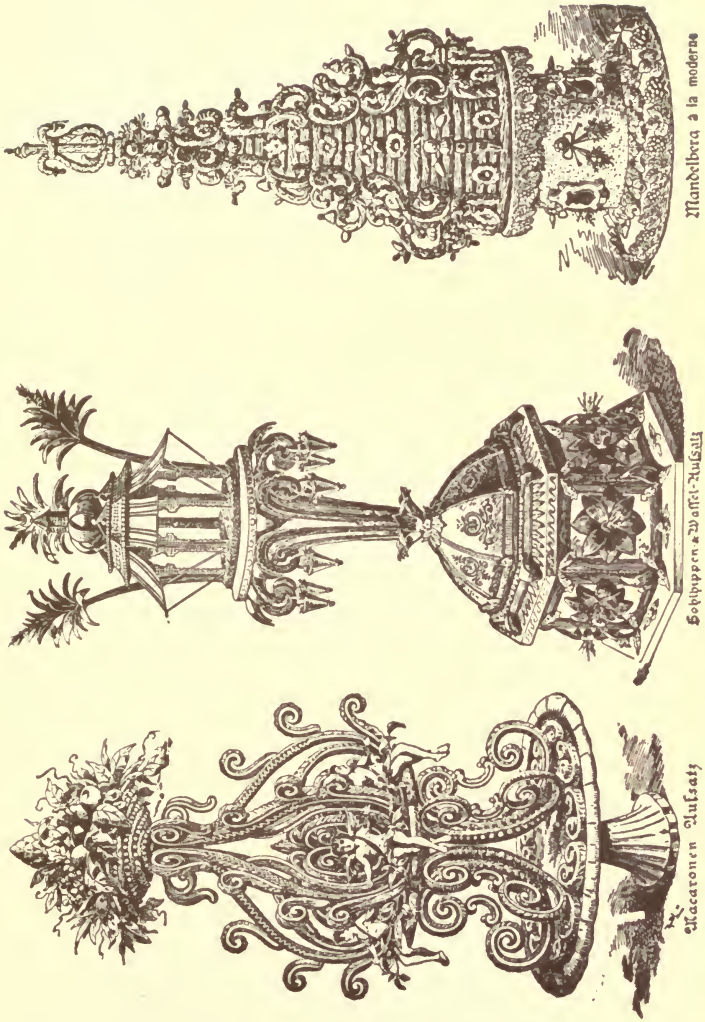
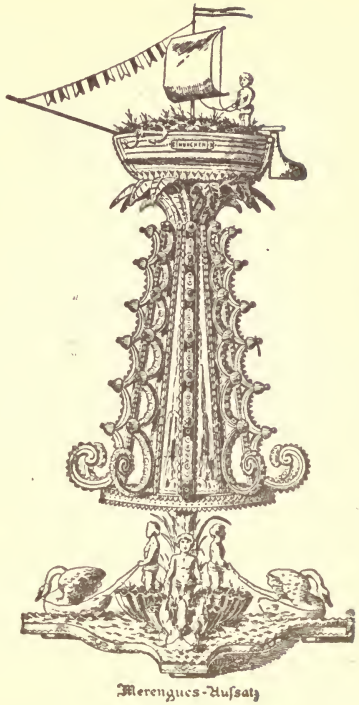


Made with the Scroll and Ring Moulds.

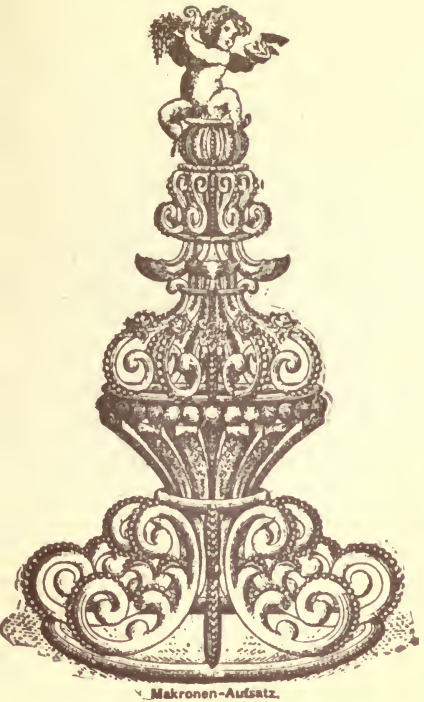
Croquant Aufſatz

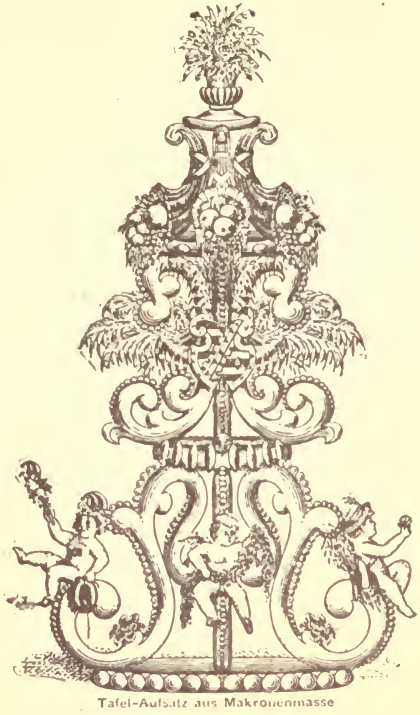
Macaronen-Aufſatz

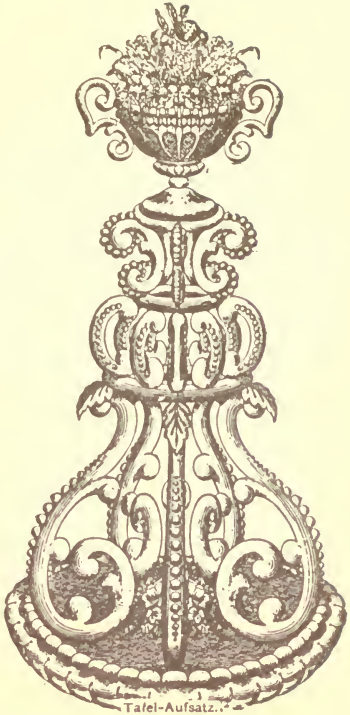


Merengues-Aufſatz

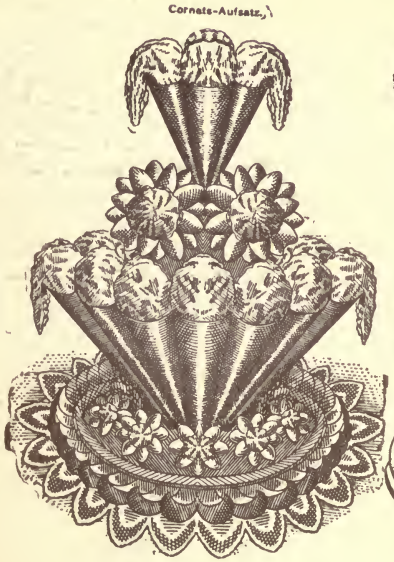
Made of Macaroon, Nougat and Gum Paste.







Macaroon Pyramids. Made with the Scroll and Ring Moulds.

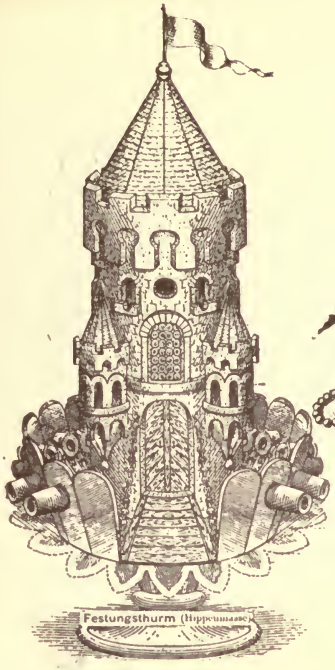


Cornet Pyramid.

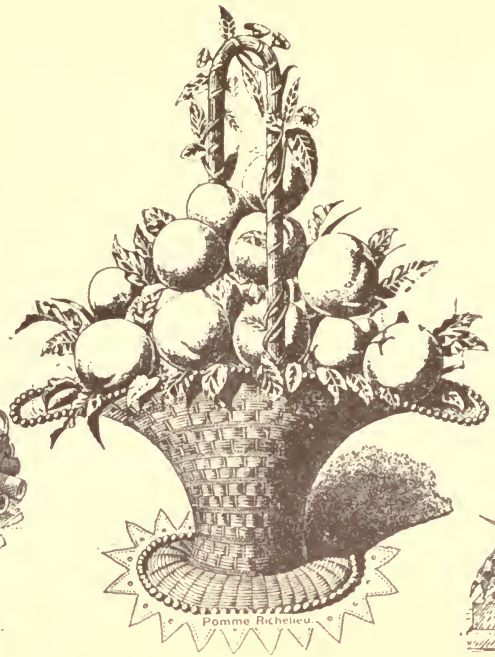
Horn of Plenty.

Bee Hive.

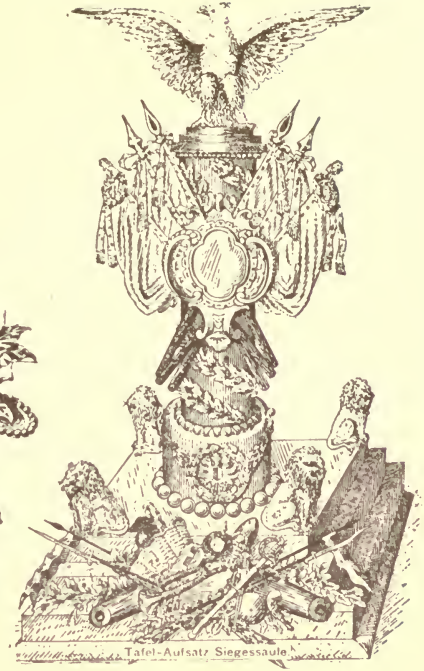
Made with our Wafer Stencils and Ring Moulds.



A Fort.

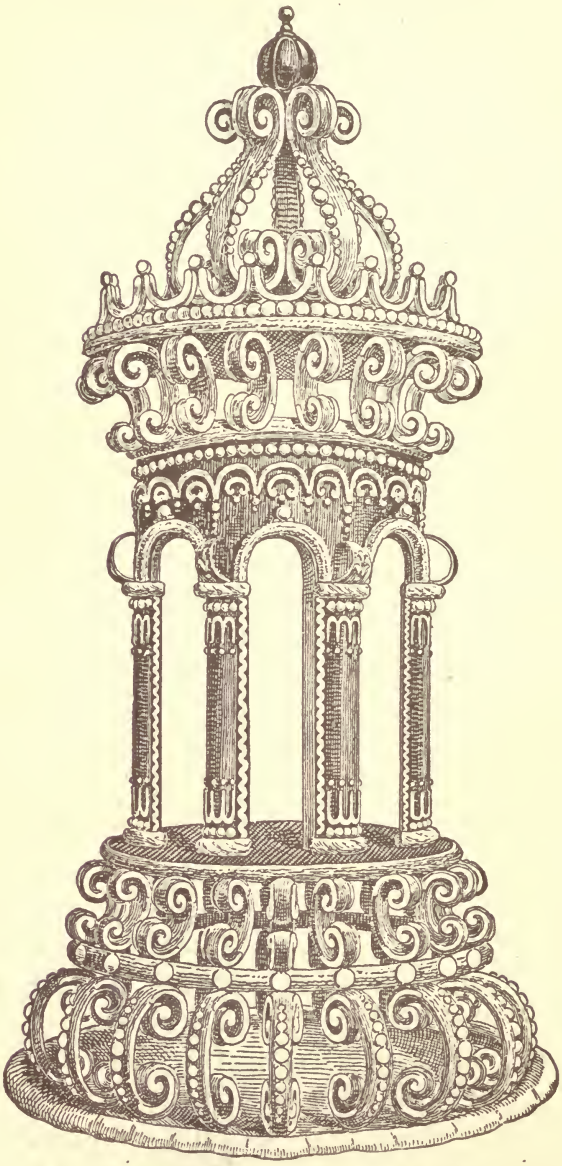


Fruit Basket.

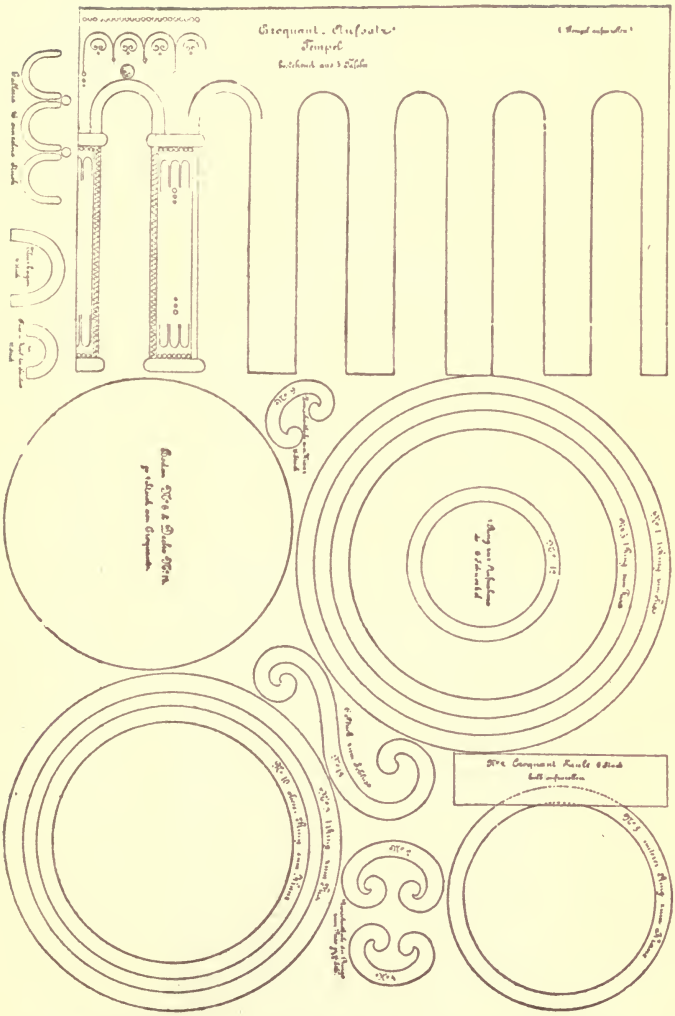


Soldier Monument.

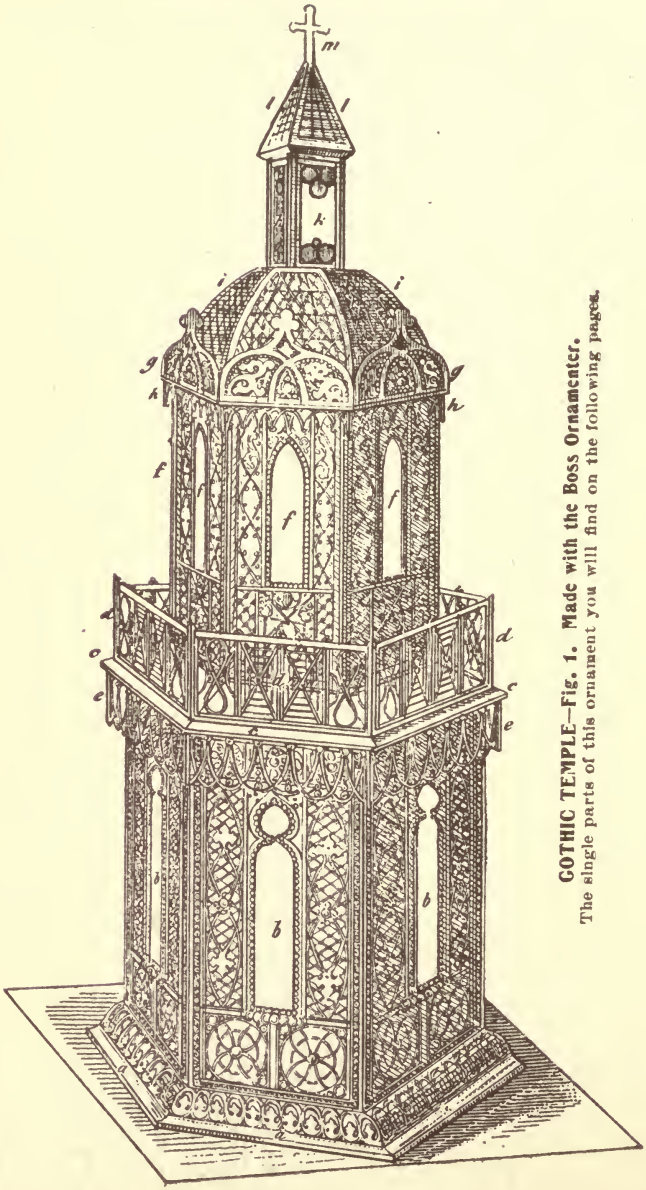
Direction and explanation will be found on another page of this book.



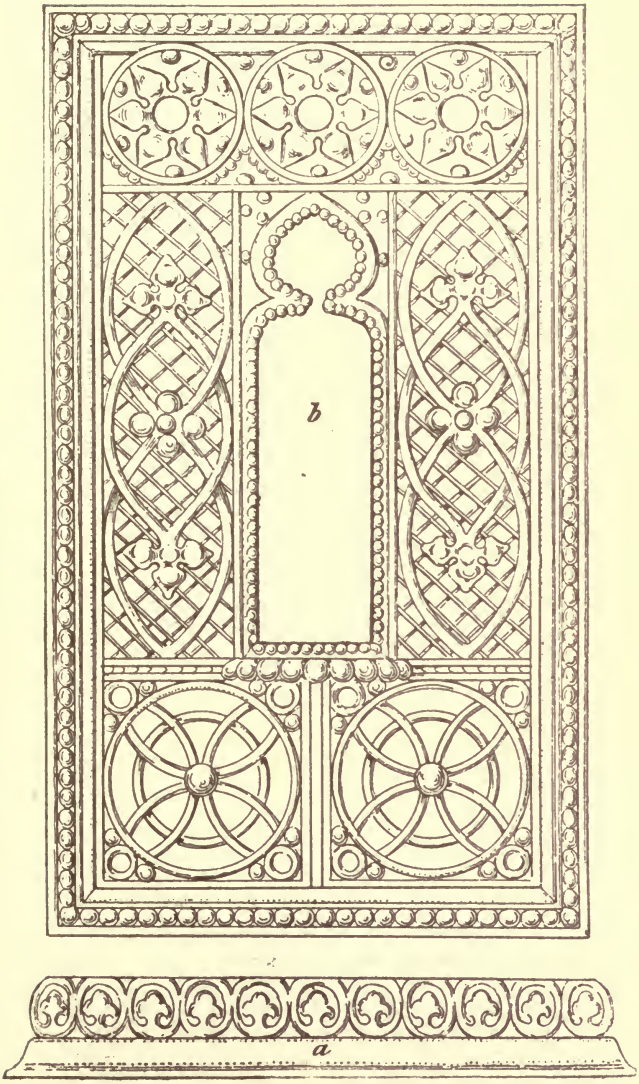
Nougat-Temple. Croquant-Aufsatz.



Grundrisse des Croquant-Aufsatzes auf vorhergehender Seite in ⅙ der natürlichen Grosse.



GOTHIC TEMPLE—Fig. 1. Made with the Boss Ornamenter.
The single parts of this ornament you will find on the following pages.



DIRECTIONS.—Place a pane of glass greased with lard on top of this design and trace it with tube and bag, dry them in a cool place and repeat this six times; when dry, warm up the glass and they will come off easy; then stick them together with icing, as shown in illustration.

Fig. 2.

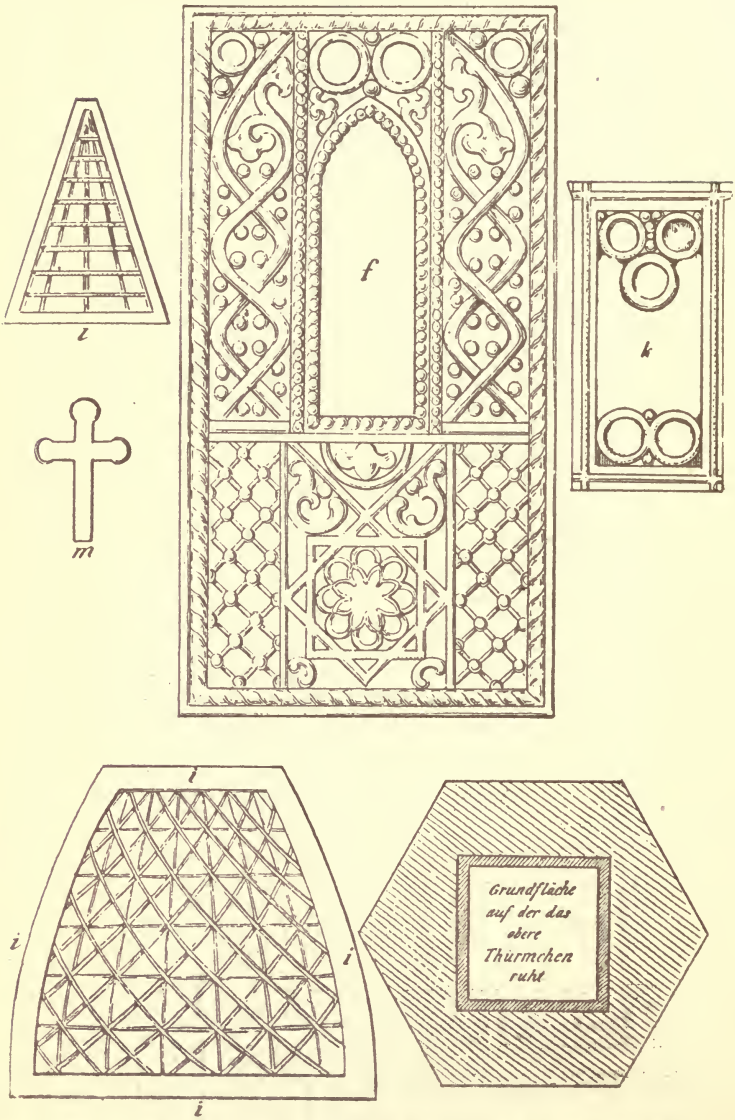


Fig. 3. The dome could be made in one piece by using a suitable bowl.

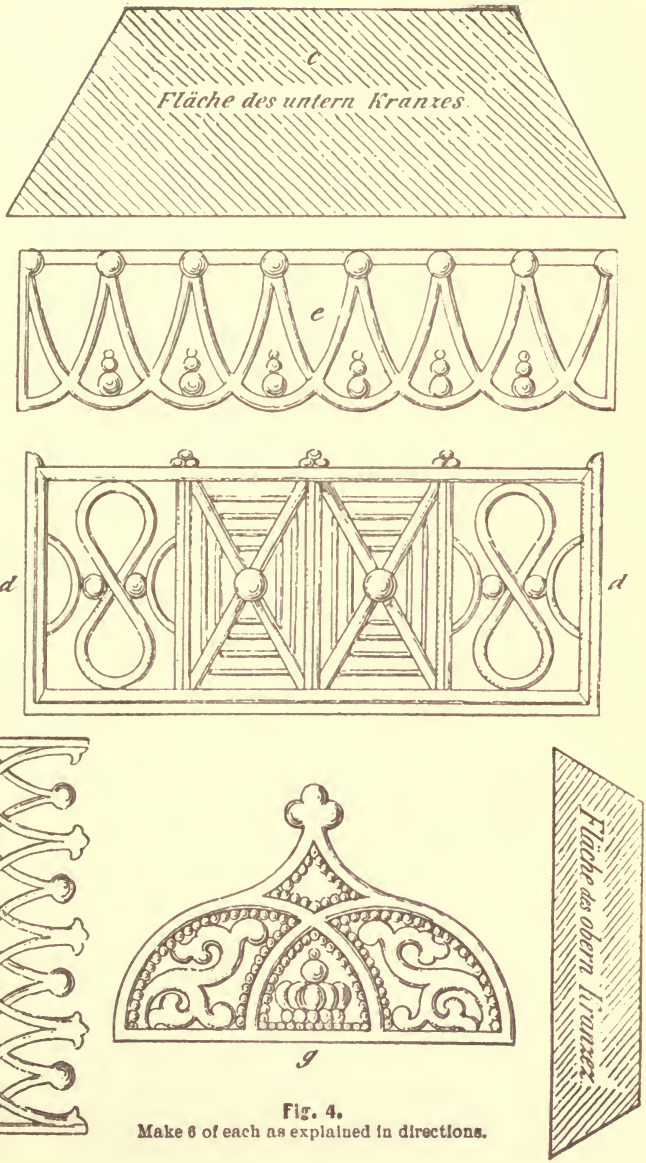


Fig. 4.
Make 6 of each as explained in directions.

Designs for Fancy Cakes.

No. I.—For the moulded pieces, avoid the crust parts of trimmings. Now pass a desired quantity through a fairly coarse sieve, say quarter-inch mesh. Heat some strawberry, raspberry, or pineapple syrup, or boil some apple juice, as for apple jelly, only not quite so strong, and saturate your crumbs slightly, using about 1 pt of liquid to about 2 lbs of crumbs, over which may have been previously sprinkled a little brandy, rum, maraschino or some other fancy cordial. By all means, don't work your combination too much, lest you turn it into a pasty substance, which would be unfit for use; simply get it so that it practically takes form when worked into shape.

No. II.—Soak 2 lbs of crumbs with ½ pt of sherry, 1 gill of rose or orange-flower water, and one cup of milk or cream

Next, stir 2 lbs of sugar, 1¾ lb of butter, creamed; gradually add 18 whites of eggs and 8 yolks; beat the whites of the eggs to a stiff froth; add a pinch of mace, a pinch of ground cardamom, half a teaspoonful of cinnamon, and a little lemon or orange juice; then add the soaked crumbs, and, last, 1½ lb flour. This is for a sheet cake, to be cut up. Into a part of it may be put a proportionate quantity of melted chocolate, or some may be tinted a light red.

No. III.—Jumble Cake.—Grind ½ lb of roasted almonds with one cup of milk; add a good pinch of soda. Now pass 1 lb of crumbs through a *coarse flour* sieve. Next, stir 1 lb of sugar, 14 oz of butter, creamed; gradually add 18 yolks. Now add your ground almonds, next 1¼ lb flour, and, last, the fine crumbs.

No. IV.—Take 3 lbs of sugar, 3 lbs of butter, 4 lbs of flour, 3½ lbs of crumbs, 1 pt of molasses or honey, ½ pt of milk, ½ pt of brandy or rum, 1½ pt of yolks, 1 teaspoonful of cloves, 2 teaspoonfuls of allspice, 3 teaspoonfuls of cinnamon, 2 grated nutmegs, and ½ teaspoonful of soda. Soak the crumbs about half an hour before using with the milk, rum and molasses, also, mix in the yolks. Stir the butter and sugar light, add the crumbs, and, last, the flour. If desirable, 1 lb of browned and ground almonds can be added to this mixture, which will tend to improve its flavor very much. This dough should be placed in a cool place for some time before using it.

A Rich Nut Filling.—Grind in a mortar 1 lb of walnuts, ½ lb of almonds, with 1½ pt of milk or cream; add 1½ lb of sugar and a glass of rum or brandy. Now take this and roast it, stirring constantly over the fire until it gets to a stout paste, then put aside to cool for future use. Filberts, chestnuts and roasted almonds may be done in the same way. When too stout, thin down with syrup or cordial.

The pieces numbered from 1 to 10 (see design) are of composition No. I. They are moulded by hand about the size of a pigeon's egg, so that about 12 to 15 goes to a pound when done; into each is put a small quantity of some kind of jelly or marmalade, or some nutfilling, like, for instance, the chestnut potato and croquette. Fondant icing is the best kind of material to coat these with.

Nos. 1, 2, 3 (see design) are done in vanilla; when dry, tint one side of them a little with dry carmine and starch mixture, applied with a small ball of cotton wadding; insert a whole clove into the blossom side of apple and pear, and a stem cut from orange peel or citron; for the peach the frosting may be a little light yellow.

No. 4.—Strawberry; use a bright red icing flavored with strawberry juice; the bud and stem for this fruit can be bought from any supply firm for $1 a 1,000. The chestnut is filled with nut filling and coated with chocolate frosting of a light shade; when dry, brush the end over with syrup, and dip into a mixture of ground chocolate and powdered sugar. For the carrot the icing should be of an orange color; the greens may be drawn with a small leaf tube, of very stiff green royal icing.

No 7.—The potato; instead of frosting, coat it with thin, warm macaroon paste, applied very sparingly; then roll it into the ground chocolate and sugar dust; then insert here and there sprouts which are cut from fresh blanched almonds.

Frost No. 8 with a yellow lemon or pineapple frosting.

No. 9.—Fill with orange marmalade and coat with a light pistachio icing of a light green shade; insert a stem.

No. 10.—Fill with a nut filling; coat it with currant or apricot jelly, and roll into lightly-browned and crushed macaroon dust. This will give it a perfect appearance of a croquette.

Nos. 11 and 12 are made from the sheet mixture No. II set together with jelly, and cut out with a cutter or knife, and each frosted over individually and garnished in an appropriate shape.

No. 13.—Either model top part from first mixture, or use the second recipe, and bake it in small Madelein moulds; then fill with jelly and set upon bottoms which have been baked separately; cut out with an oval cutter from following recipe:

No. VI.—Mix 1 lb sugar with 1¾ lb well-washed butter, not very light; add 12 yolks, ½ cup milk, pinch of bicarbonate

soda, pinch of cinnamon, pinch of nutmeg, and pinch of ground cardamom; now incorporate 3 lbs of flour; don't work your dough too much, but set it in a cool place a good while before using. This serves as an excellent bottom part for similar small cakes.

Finish No. 13 by frosting it with a nice coffee frosting; sprinkle over each a pinch of browned and chopped almonds.

No. 14 —Dress these cakes up from mixture No. III with a lady-finger tube, on greased and floured baking tins; wash over with egg with a soft brush, and sprinkle either with shreded almonds or pignolia nuts; bake in a warm oven; when taken out dust with sugar dredger.

No. 15.—Take a half inch sheet of No. II mixture, fill with raspberry marmalade, cut in strips 1½ inch wide, and set on the edges ⅛ inch thick marzipan strips or rollable macaroon paste, which is then ribbed with a paste pincer; then shove these strips in a hot oven so as to lightly brown the marzipan, which is then gummed over with a brush, and the inner space is filled out with tart lemon juice icing, which should be quite stiff.

No. 16.—Between two thin, white layers of mixture No. II a filling similar to No. I is put in, only the crumbs are supposed to be from dark fruit or wedding cake, with a small share of crushed macaroons and walnuts; put this under pressure for one or two hours; then cut these into narrow strips; frost with a raspberry frosting, and garnish with a red cherry and two sprays of almonds or angelique.

No. 17.—Cut out and bake some scalloped bottoms from mixture No. VI. Put some kind of nut filling on it, mount it with a disc of the light sheet and cap it with a small macaroon, and frost the whole with a very thin but lukewarm vanilia icing. Decorate with a small red icing top and a silver bead.

No. 18.—Cut ⅜ or ½ inch strips of three different colored sheets of No. II mixture; coat one side of them lightly with currant jelly and set them together as indicated. Now roll out a sheet of marzipan or macaroon paste, converted to similar material; coat the four surfaces of cake also with a thin layer of jelly, and envelope it with the marzipan; now cut small

squares, ½ inch in thickness, and frost over the surface with a thin coat af maraschino frosting.

No. 19.—Form little pyramids of composition No. I. Frost these with pistachio icing, sprinkle over with even-chopped almonds or filberts. Now bake on thin bottoms, of mixture No. VI, rings dressed with small lady-finger tube of mixture No. III. Sprinkle these over with granulated sugar and bake in a pretty warm oven. When done, place a little nut-filling into the centre of each and mount with the pistachio-iced pyramids.

Nos. 20 to 25 are made of mixture No. IV, rolled out about ⅛ of an inch thick, washed over, when cut with the respective cutters, with egg, and either dusted with granulated sugar or fine-chopped almonds, or trimmed up with half almonds and round discs of citron. Desiccated cocoanut is a handy substitute for almonds. A dent may be made in some with the point of the finger, into which is put a little raspberry preserves, which is baked with the cakes.

Nos. 26 to 30.—These cakes are all baked on bottoms made of mixture No. VI. No. 26 and 29 are made in long strips, and cut to suitable size after being baked. Mixture No. III is forced through medium star tube, either with aid of a bag or the regular jumble machine. The creases are then filled out, as well as the interior, of individual cakes, with some kind of jelly and fancy frosting, and garnished up a little, as shown in sketch.

The recipes for these cakes may puzzle some a little, but after a fair trial they will prove themselves a valuable acquisiton both from an economical and palatable point of view. A little hitch is always experienced with every new recipe, and it greatly depends on the practical knowledge of the nature of the stock to be handled. If things don't exactly turn out as you desire, stop and think where the fault may lie, and whether an improvement can be made by adding or leaving out something. Perseverance is the greatest conqueror of all seeming obstacles or temporary mishaps. If you are gratified with your own success in what you undertake, you certainly reap your merits from your employer; or, if you are in business, from the patrons of your establishment.

How Scrolls may be Worked Out.

CATALOGUE AND PRICE LIST.

H. HUEG & CO.

MANUFACTURERS OF

PATENT

Tools for Bakers, Confectioners ...and... Decorators,

CORNER THOMSON AVE. and L. I. R. R.

One Block from Court House,

LONG ISLAND CITY, N. Y.

To our Customers and the Trade.

In presenting our revised catalogue we wish to call your attention to the steady growth of our business, as a guarantee of our reliability. In order to meet the increasing demand for our goods we have been obliged to gradually enlarge our plant to its present capacity, and are now in a position to fill all orders without delay.

We make a specialty of seamless ornamenting tubes of which we keep never less than 100,000 in stock. They are cut and bent with special tools and machinery, and are the only machine-made tubes in existence. They are now used all over the world and give thorough satisfaction. Our best thanks are due to those who have favored us in the past, and our earnest endeavors will be to retain their confidence in the future.

H. Hueg & Co.

IMPORTANT NOTICE.

Referring to infringements upon H. Hueg's patents.

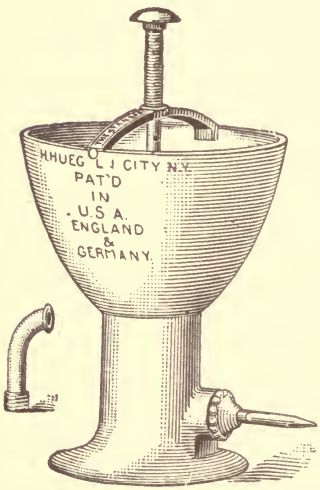
No. 473,464,	No. 538,045,	No. 534,106,
" 554,273,	" 560,718,	" 560,719,
" 87,543,	" 42,786,	" 24,189,
" 542,338,	" 25,792,	" 35 433

THE STANDARD CAKE FILLER,

Guaranteed the Best.

For filling cream cakes, corn starch puffs, eclaires, doughnuts, buns, pastry, cream rolls and all kinds of tartlets, patty pans, fancy, lunch and corn cake pans, with cream, jelly or dough.

"It Outlasts Them All."



The Reasons Why?

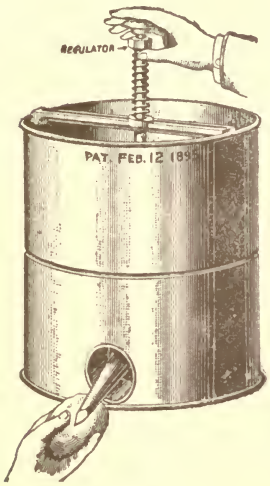
1. Unsurpassed for simplicity and durability.
2. All parts are TINNED, therefore they cannot rust nor soil.
3. No complicated breakable castings sticking out.
4. No tin washers which are liable to rust, no complicated valves.
5. No handles, springs, nor thumb screws in your way.
6. No taking apart, no fitting nor screwing.
7. Our Filler is built on the pump system.
8. Cast in one piece, it is impossible to get out of repair.
9. It can be gauged to fill any quantity.
10. Will fill thick, thin, cold or hot material.
11. A child can operate the machine to perfection.
12. All parts are interchangeable and can be duplicated.
13. It is the only Filler with a perfect gauge.
14. No taking apart when cleaning, all that is necessary is to pump the water through with force.

Price, $5.00.

NOTE—We either make our fillers of all iron or of all tin; so whenever you see a tin hopper soldered onto a cast-iron foot, make up your mind that it will not last, any mechanic will tell you that solder will not stick to cast-iron any length of time.

"Merit the Basis of Honorable Success."

IMPROVED PATENT CAKE FILLER.



This machine is made of heavy tin with cast-iron trimmings; it is made on the same style as our "Standard," will work just as well, but will not last as long; 15,000 fillers have been sold within the past ten years. They are now in use all over the world. This machine is very light, easy to clean and to handle. During the hot weather it may be kept in a refrigerator so the cake can be filled with ice cold cream while the buyer waits for them. Many bakers made their fortunes by following such simple ideas. Price, $2.50.

For filling Marshmallow we make this Filler extra large; it is now in use in most of the cracker bakeries. Price, $5.00.

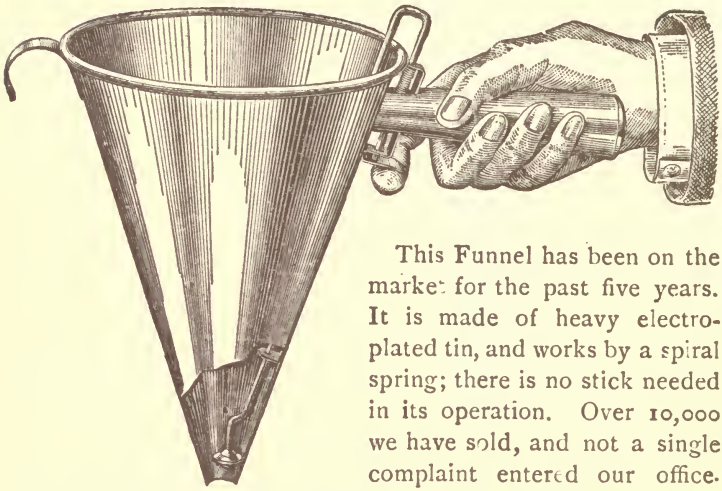
THE HANDY ROCK CAKE STAMP.

This little stamp is a great time and labor saver, it makes the cakes all alike, uniform and prevents burnt edges; it does away with the fork, and is invaluable to any bake shop.

Sent by express, . 25 cents.
" " mail, . . 30 "

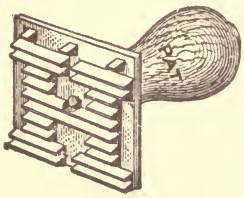
"This age demands practical men."

IMPROVED CANDY FUNNEL.



This Funnel has been on the market for the past five years. It is made of heavy electro-plated tin, and works by a spiral spring; there is no stick needed in its operation. Over 10,000 we have sold, and not a single complaint entered our office. This Funnel originally was intended for confectioners only, but lately it found its way into restaurants and hotels for laying out griddle, wheat and buckwheat cakes; for hot plates in show windows, it is invaluable. Price, $1.50.

PIE STAMP.

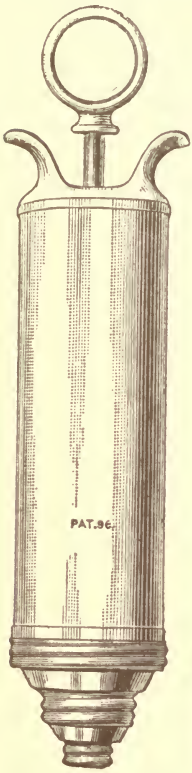


This is the most convenient Stamp; does not only stamp the initials on pies, it also punctures the cover to let the steam of the filling escape freely, which prevents running out. No trouble in selecting pies when this Stamp is used, as it shows the letter very plain.

Send by express, . . 25 cents.
" " mail. . . . 30 "

"We are originators not copyists."

IMPROVED ORNAMENTING SYRINGE.



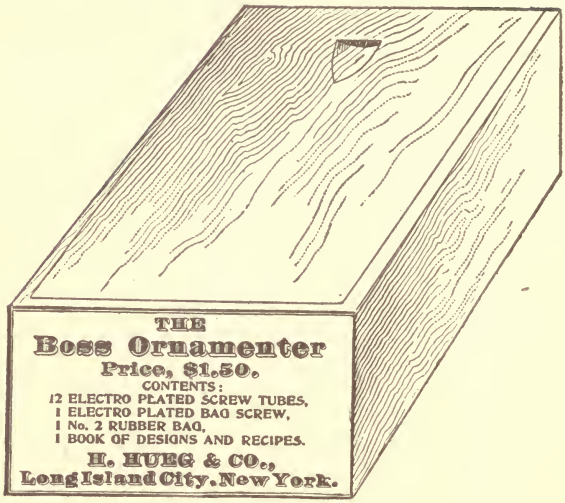
This illustration shows the simplicity of our New Ornamenting Syringe. The reasons why it should be in every bakery, hotel and confectionery:

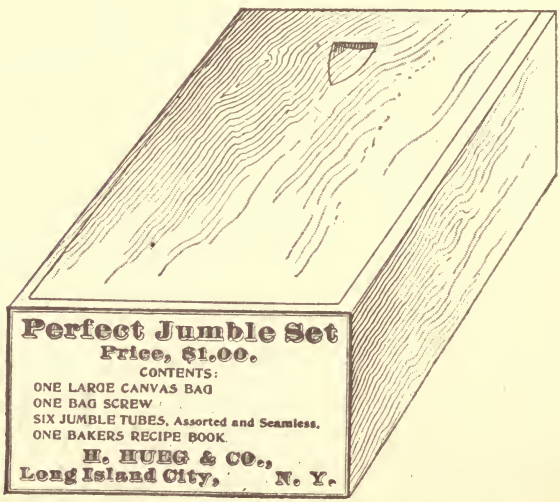
1. No soiling of hands in filling or changing tubes.
2. No loss of time in taking out the plunger.
3. Our Syringe is filled from the bottom.
4. It works clean, is very light and easy to handle.
5. All parts are interchangeable and can be duplicated.
6. It outlasts thousands of rubber bags and bulbs.
7. It is electro-plated, japanned and tinned.
8. It is an ornament as well as an article of necessity.
9. It is very easy to clean, no taking apart.
10. The extremely moderate price places it within the reach of all.

The Syringe, only . $1.50
With one dozen electro-plated brass tubes, . . . 2.50
With two dozen electro-plated brass tubes, . . . 3.00
Book of designs free with the above.

With this syringe we generally send an assortment of tubes mostly used by bakers, but they may be selected from our engravings, which you will find on another page of this book, and ordered by the number.

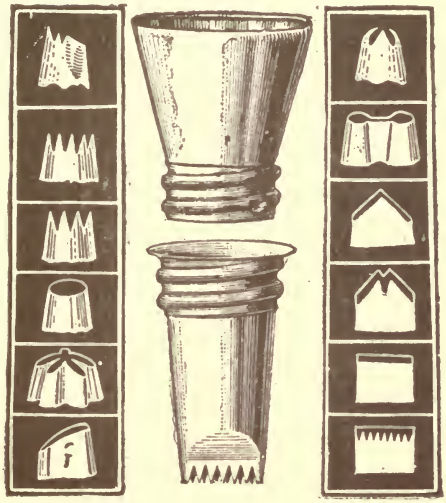
"We never know the worth of water till the well is dry."





"Truth has always a fast bottom."

THE "BOSS" ORNAMENTOR.



This well-known tool is the old favorite of which we have sold an endless number. It consists of:

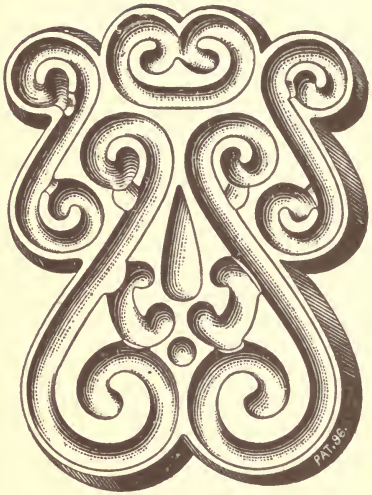
One Rubber Bag Number 2,
One Electro-plated Bag Screw,
Twelve Electro-plated Patent Screw Tubes,
One Book of Designs and Recipes.

Price, $1.50.

With this tool we furnish our regular set of assorted tubes generally u ed for cake decoration; but the tubes may be selected from our engraving and ordered by the number.

"It is never too late to learn."

THE SCROLL MOULD.



Is a new and ingenious invention by the aid of which any person can make a large variety of the most beautiful show pieces or ornaments for show windows which formerly required skilled workmen long months of study and preparations.

At the same time its accuracy, convenience and the very short time in which show pieces can be made, render it of practical benefit to the trade.

There is no better advertising than a handsome show piece in your own window. The size of mould is 10 x 14, and is made of nickel-plated iron, therefore it can be used for casting and moulding as well as baking.

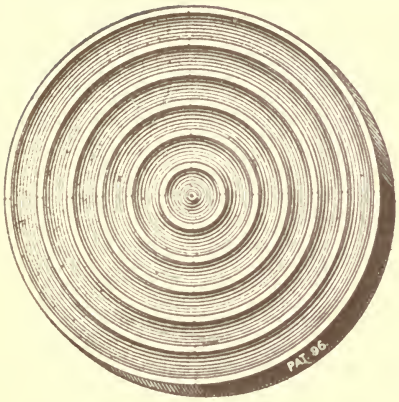
The most attractiveornament can be made out of caramel of different colors, also out of nougat, tragant paste, gelatine paste, macaroon, sponge cake, plaster paris, etc.

DIRECTIONS—If this mould is used for baking it should be greased with lard; if used for plaster paris it must be greased with sweet oil; for tragant and gelatine paste no greasing is required. To color plaster paris, use powdered ochre, venetian red, metalis, etc. For mixing, use warm water and remove the castings from the mould as soon as hard enough to handle, which takes about half an hour. When all the pieces are casted, moulded or baked, stick them together with icing or caramel to the desired shape; to give the reader an idea in which shapes the scrolls can be bought, we give a few designs on other pages of this book.

Price, $2.50.

"Difficulties like thieves, often disappear when we face them."

RING MOULDS.



This mould is used in the same manner as our scroll mould; with this mould it is an easy matter to make such as: pyramids, bee-hives, wells, fruit baskets, flower baskets, and scroll showpieces. Twelve moulds make a set, each one being a trifle smaller, this is due to the taper of this kind of ornaments. The moulds are made of nickel-plated cast-iron and can be used for casting, moulding and baking. Any size ornament can be made with these moulds from 4 inches to 4 feet high, the diameter also may be reduced from 8 inches down to 2 inches.

DIRECTIONS—One filling of the moulds will make an ornament 10 inches high; 2 fillings, 20 inches high; 3 fillings, 30 inches high, and so on.

FOR PYRAMIDS—Take the largest ring and place it on a lace paper covered cake stand, then take the next size ring and place it on top of the first one, in this way continue until you get to the top.

The rings can be used either single or doubled, the latter being stuck together with a little icing in such a shape that they are perfectly round, like a rolling-pin.

If transparent ornaments are wanted small macaroons are placed between the rings.

FOR BEEHIVES—All one size rings are used until you come to the roof, the roof is then tapered off with the smaller rings, all these kinds of ornaments are decorated with sugar roses, flowers, paper leaves, gum leaves, icing, etc.

A very slight practice will enable anyone to improve and invent similar designs, such as, flower baskets, fruit baskets, wells, etc., too numerous to mention. Complete set, $2.00.

"The mill cannot grind with the water that is past."

THE LETTER AND FIGURE MOULD.

This handy mould contains the full alphabet, punctuations and figures, the letters are three-quarters of an inch, and the figures half inch high ; size of mould 6 x 3½ inches. The impressions are intended to lay on top of large cakes in shape of thus: "Happy New Year," "Merry Christmas," etc.

DIRECTIONS—Tragant paste or gelatine paste is generally pressed in and cut even with the mould, by putting a little mucilage or molasses on the end of your forefinger, the impressions can easily be removed from the mould by touching them at the back.

Price, $1.00.

PATENT CHARLOTTE-RUSSE PANS.

Advantage over old style.

No paper cups are needed, no sponge cake sheets to be baked, no cutting nor trimming, no leakage, no waste, no lining of paper cups.

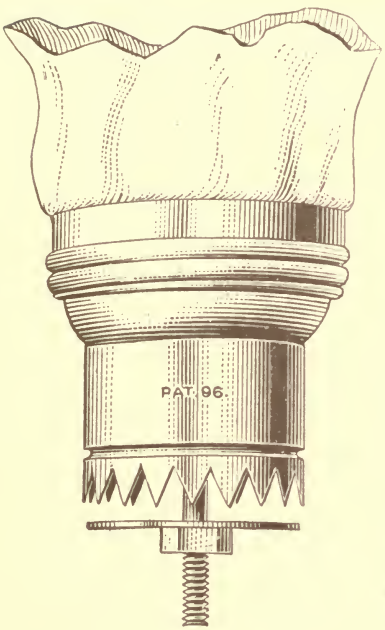
No laying out with lady fingers.

Simply fill the pans with sponge cake mixture, when baked remove them from the pans, and fill them with whipped cream. The cake itself forms a regular cup with large hole in centre to receive the cream, these pans will pay for themselves in a very short time. These pans are also used for making timbales. 15 cents each; $1.50 per dozen.

"Knowledge is Power."

PATENT JUMBLE APPARATUS.

Perfection the Aim of Invention.



A handy tool for painters and decorators for making plain and fancy rosettes.

This tool is a marvel to any one interested in the baking business; it is astonishing how quick and easy a variety of cakes can be brought to their proper shape and size: Such as jumbles, French crullers, kisses, meringues, macaroon rings, cream tartlets, etc. The goods made with this tool are seamless, uniform and most beautiful in appearance, any person can operate it to perfection.

Complete star machine, $1.50. Complete plain machine, $1.50.

VIENNA ROLL STAMP.

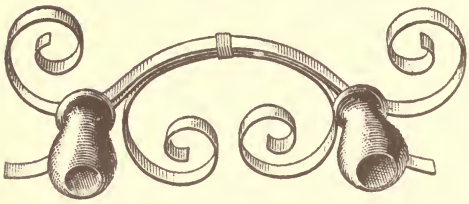
This stamp does away with all the difficulties of making Vienna rolls, it may also be used for hot cross-buns; it is a marvel to the practical baker.

DIRECTIONS—For rolls: Stamp the rolls when half proved and turn them over; when three-quarters proved turn them back again, wash over with water and bake in steam oven. For buns: Stamp when half proved.

Sent by express, 25 cents; by mail, 30 cents.

"A small Spark makes a great Fire."

ORNAMENTATION STAMPS.



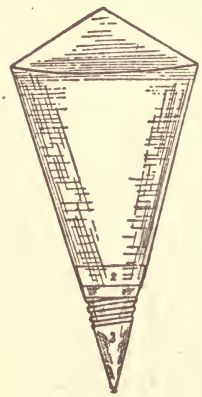
These little stamps enables any person to make the most difficult designs such as scrolls, consoles, valutes, etc., which formerly required skilled workmen and long months of study, they are stamped direct on the cake and may be used in the same manner as a rubber stamp. If used on wet icing they should be dipped the least bit in corn starch; on dry icing, a pad or pencil may be used.

DIRECTIONS—First find the centre of the cake, then divide the outer edge in as many equal distances to suit the selected design, now stamp the cake in each space on top and sides and follow the marks with the suitable tubes; an ornament or a netting may be placed in the centre and a heavy border around the outer edge of the cake; a number of different designs can be made with one stamp, by reversing and placing them in different positions.

Set of fifteen stamps, all different shapes, with book of designs, $2.50; Single stamps, 25 cents.

Special stamps made to order at the same rates. Send us ten cents and we will mail you a book of designs, simply to show what beautiful work can be done with the above stamps.

THE LITTLE ORNAMENTOR.



This tool is designed for very fine work, such as: Writing, making of roses and flowers, the ornamentation of Easter eggs and cards, etc. It consists of a small rubber bag No. 1; one bag screw and six patent screw tubes. With this tool we send our finest tubes suitable for the above work, if larger or different tubes are wanted it must be stated in the order. They may be selected from our engravings and ordered by the number, $1.00. Single tubes or bag screws 10 cents each, or $1.00 per dozen.

Book of designs free with above.

"Seeing is Believing,"

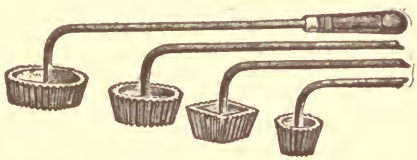
PATENT RUBBER BULB.

For Relief Decoration.

Especially adapted for painters, decorators and relief workers. Our improved apparatus for relief decoration, consist of an elastic cylinder, closed at one end; made of pure India rubber, an electro-plated screw socket is securely fastened at its lower open end to receive the different ornamenting tubes. This bulb will outlast dozens of the common confectioner's bags; it is filled from the bottom the same as our ornamenting syringe; any part can be duplicated at a small cost. The rubber bulb, $1 00. With 1 dozen electro-plated brass tubes, $2.00. With 2 dozen electro-plated brass tubes, $2.50. If sent by mail, 10 cents extra.

Book of designs free with above.

CASE FRYERS.



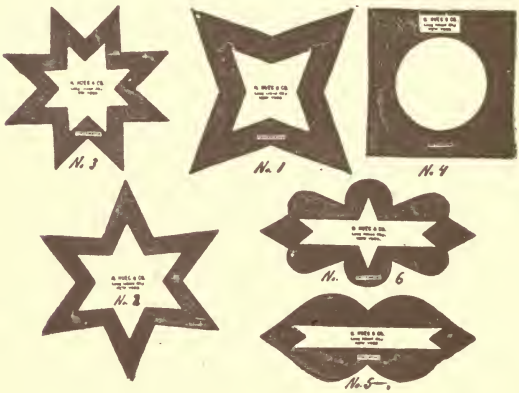
Saucer, 3½ in.; Oval, 3½x2¼ in.; Diamond, 3½x2¼ in.; Cup, 2¼ in. Each 1½ in. deep.

Price, $1.00 each.

Four case fryers, as shown in cuts, with one interchangeable handle, $2.50.

"Be as careful of the property of others as you would of your own."

CARDBOARD PATTERNS FOR CAKE DECORATION.



The advantage of using these patterns is not only by drawing a pencil mark around its edges, but it is mostly the easy way in which cake tops can be divided in equal distances; this is the most important point in decorating.

For instance:—With the above 6-pointed star a cake can be laid out in 2, 3, 4, 6 and 12 points; these points are the foundation from which all designs are worked out. Say 2 opposite points in an oval, 3 points in a triangle (take every other point), 4 points in a diamond (take two inside and two outside points), 6 points in a hexagon, 12 points in a 6-pointed star. All other patterns are used in a similar way, after a little practice the reader will find that he cannot be without them. Printed directions will be furnished with every set.

Set of six cardboard patterns, assorted and regular size. Price 50 cents.

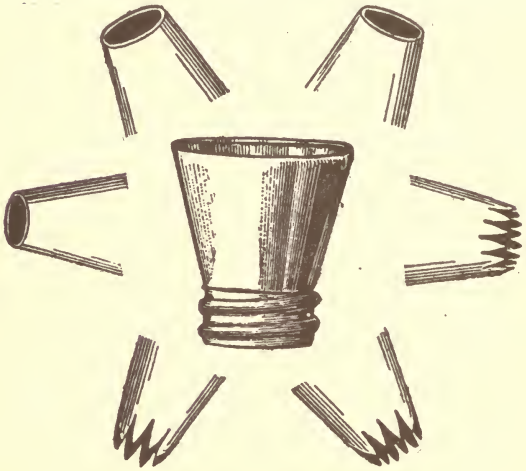
BRASS ORNAMENTING TUBES.

These Tubes are seamless and without screw, and are not equalled by any in the market.

Price, $1.00 per dozen, or 10 cents each.

Book of designs free with one dozen tubes.

PERFECT JUMBLE SET.



This Tool Consists of:
One large Canvas Jumble Bag.
One Bag Screw made of heavy brass.
Six assorted and seamless Jumble Tubes (brass.)
One Book of Designs and Recipes.
All packed solid in a wooden box, $1.00.

Only one Jumble Bag required in the shop, as each tube will fit the Bag Screw and can be changed instantly without empting or cleaning the Bag.

Cake Cutters.

All kinds of Cake Cutters such as Sugar Cake, Bolivars, Cruller, Leaf, New Year's Cake, Oval, Crescent, Heart Cake, Round, Star and Square Cutters, 25 cents each.

Shrewsbury Mould and Cutter.

This Patent Tool will cut, crimp and finish a Shrewsbury cake at one operation and as fast as sugar cake can be cut out; have them all perfect and uniform, far superior to hand work. Price, 50 cents.

CARDBOARD STENCILS FOR FANCY WAFERS.

Directions for Preparing and Using our Cardboard Stencils.

How to Cut them.—When cutting out the stencils care should be taken that the *in* as well as the outside edges are nice and smooth; a sharp pointed pen-knife may be used to cut out the center piece while a pair of scissors will answer for cutting the outer edge; the stencils are then ready for shaping a variety of fancy wafers.

How to Use Them.—Place the stencil on a waxed or lightly greased pan, then take a little dough on the point of a pallet knife and fill in the inner space one-sixteenth inch thick, repeat as often as required and bake them in a hot oven; as soon as they leave the oven they are cut loose and bent into the desired shape.

How to Roll and Bend them.—No. 1, Almond Wafers, are rolled over round sticks 1 in. thick and 6 in. long. No. 2,

Turkish Wafers, are rolled over round sticks ¾ in. thick and 6 in. long. No. 3, Cornucopias, are rolled over taper turnings 1 in. thick and 4 in. long. No. 4, St. Germains, are bent to a semi-circle on a peel handle or rolling-pin. Nos. 5, 6 and 7, are for show pieces and cake decorations. They can be bent into almost any shape; an ogee moulding is generally used, but they may be bent into a convex, concave, square, circle, oval, etc., to suit the selected design. These wafers are generally ornamented and will be found most useful for elevating cake centers. The most attractive show pieces can be made with these wafers by simply sticking them together with caramel or icing. Wood Turnings, per dozen 50 cents.

RECIPES.

No. 1, ALMOND WAFERS.—Mix 1 lb almond paste, 12 whites, 1½ lb sugar, ½ lb flour, 1 gill cream, little salt and cinnamon.

No. 2, TURKISH WAFERS.—Mix 1 lb almond paste, 6 eggs, 1¼ lb sugar, 5 ozs corn starch, ½ gill rose water, little salt and nutmeg.

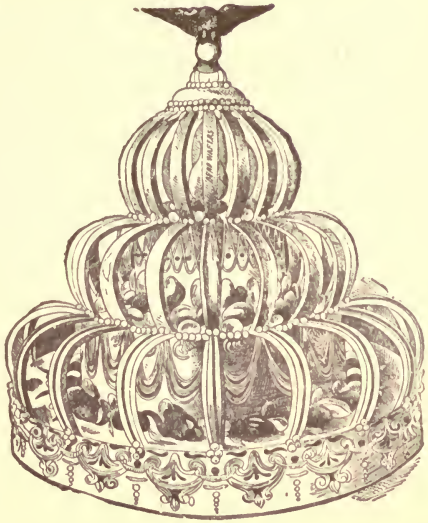
No. 3, CORNUCOPIAS.—Mix 1 lb almond paste, 1 lb sugar, ½ pt yolks, 1 gill cream, 6 ozs flour, little salt, cinnamon and vanilla.

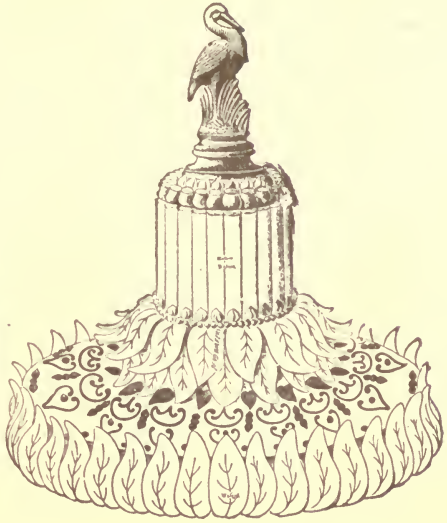
No. 4, ST. GERMAINS.—Mix ½ lb almond paste, ½ pt whites, ½ lb sugar, 2 ozs flour, little sherry wine, salt, mace and cinnamon; strew shredded almond on top.

The following recipe is used for Nos. 5, 6 and 7: Mix ½ lb almond paste, ¾ lb sugar, 2 ozs flour, 5 whites, little water, salt and cinnamon.

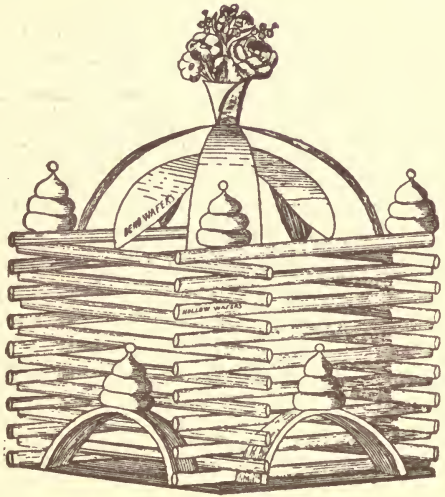
Complete set of seven assorted stencils, 50 cents.

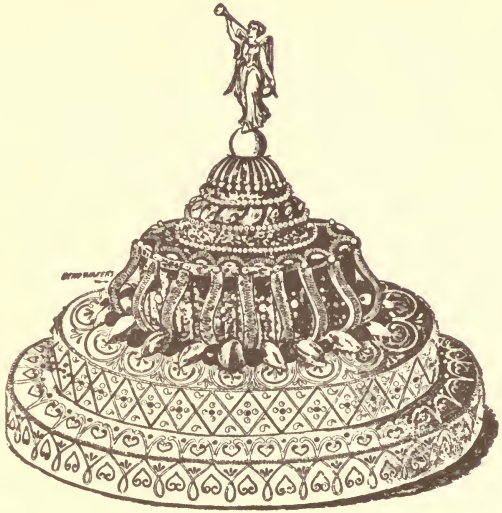
CATCH ON HOW EASY THESE SHOWY CAKES ARE MADE WITH LITTLE EXPENSE.



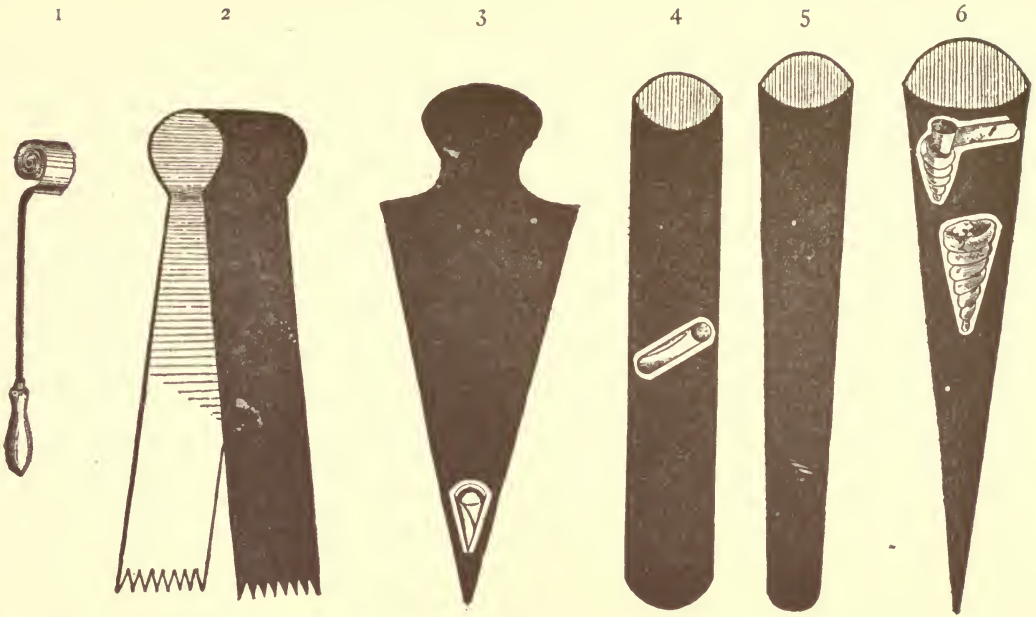


Decorative Wafers made with our Wafer Stencils.





Decorative Wafers made with our Wafer Stencils. How nice, how simple and how cheap they can be made.



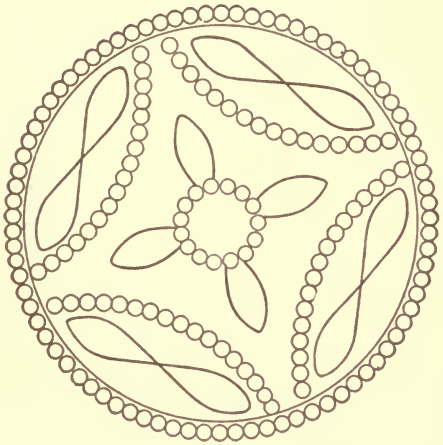
No. 1—Sprungfeder Eisen, $1.50. No. 2—Paste Knipper, 15 cents. No. 3—Wood Turning for Cornucopias, 50 cents per dozen. No. 4—Wood Turning for Brandy Snaps and Almond Wafers, 50 cents per dozen. Nos. 5 and 6 are Tin Tubes for Cream Rolls and Schiller Locken, $1.00 per dozen. These are just the kind of cakes where the profit lies.

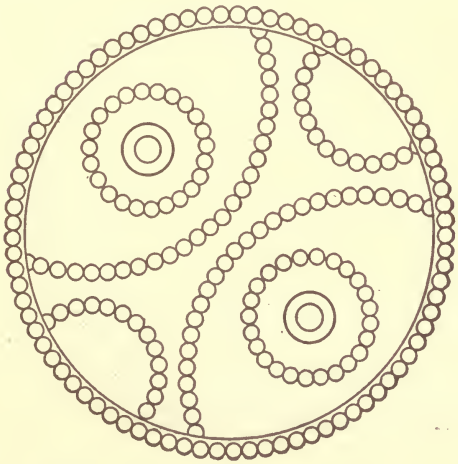
A boy can ornament six layer cakes in one minute.

DIRECTIONS.—Place the Stencil on top of a layer cake iced with either chocolate or water icing, then sift a little XXXX sugar on top of the stencil and remove the stencil carefully. Stock Stencils are 8 and 10 inches in diameter, but we make any size to order.

Price, 50 cents each. Twelve different designs.

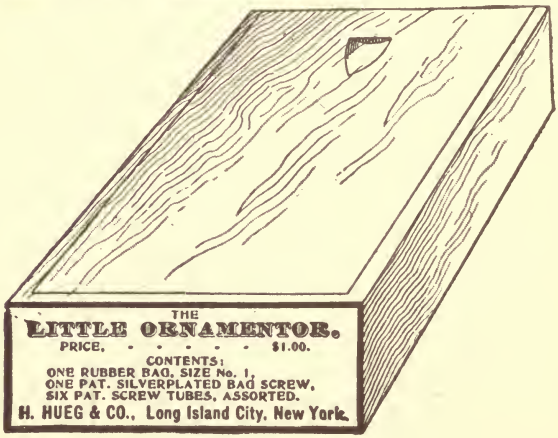
METAL STENCILS FOR CAKE DECORATION.





Buy one, it will double the sale of your layer cakes.
Price, 50 cents.

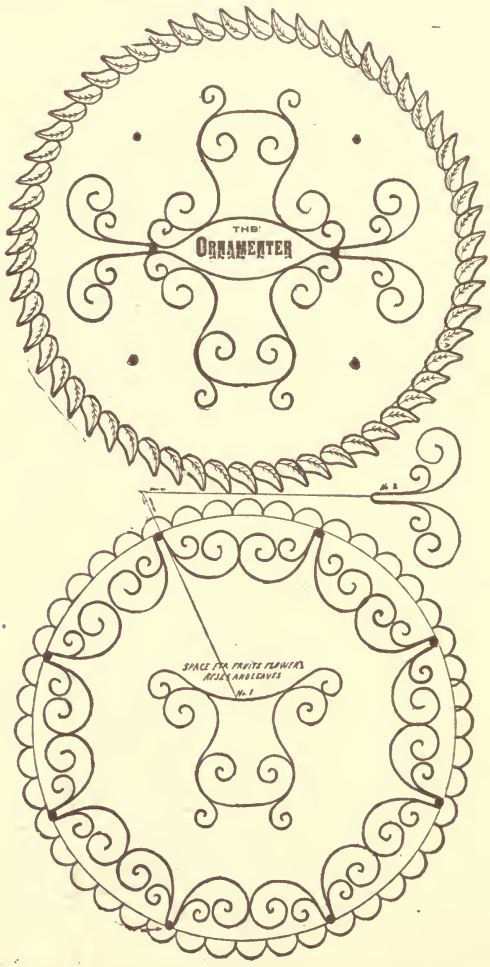
STAMPS FOR CAKE
ORNAMENTATION.
PRICE, - - - - - $2.50.
CONTENTS:
15 ASSORTED STAMPS FOR CAKE ORNAMENTATION.
4 CARDBOARD PATTERNS FOR CAKE CENTRES.
1 BOOK OF DESIGNS.
1 BOOK OF RECIPES AND INSTRUCTIONS.
H. HUEG & CO.,
Long Island City, New York.


THE
LITTLE ORNAMENTOR.
PRICE, - - - - $1.00.
CONTENTS:
ONE RUBBER BAG, SIZE No. 1,
ONE PAT. SILVERPLATED BAG SCREW,
SIX PAT. SCREW TUBES, ASSORTED.
H. HUEG & CO., Long Island City, New York.

Prints taken from some of the Ornamentation Stamps.

Complete set of 15 assorted stamps, with book of instruc-tions, designs and patterns, all done up in a wooden box, $2.50.

The following designs explain how to use the O namentation Stamps. After you have the prints it is an easy matter to trace them with tube and bag, and finish them to perfection.



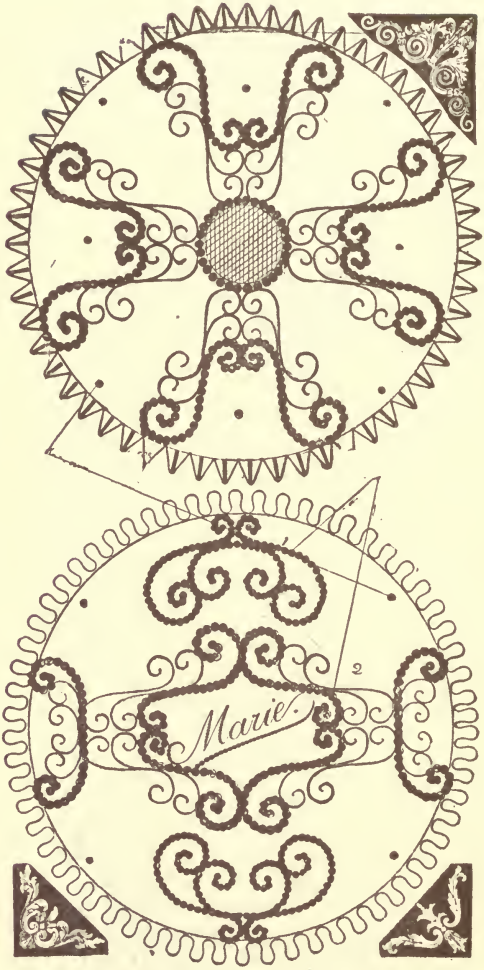
Both designs are made with two stamps, other designs can be made by reversing the stamps.

Dots indicates spaces for roses, leaves, etc.

Both designs are made with two stamps. Corner scrolls gives an idea of how they may be worked out.

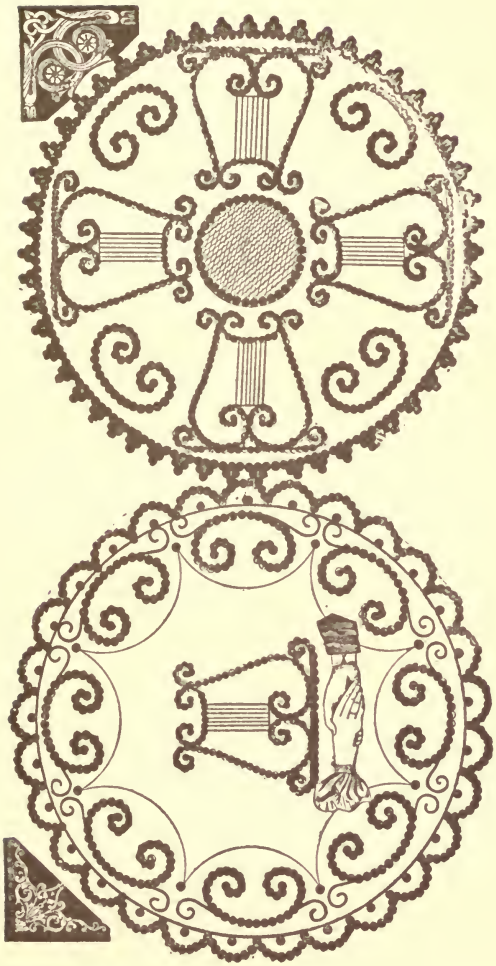
Dots indicates spaces for flowers and leaves.

Sample stamps will be mailed on receipt of 15 cents.



Made with two stamps.

Anybody can decorate a cake with our ornamentation stamps.

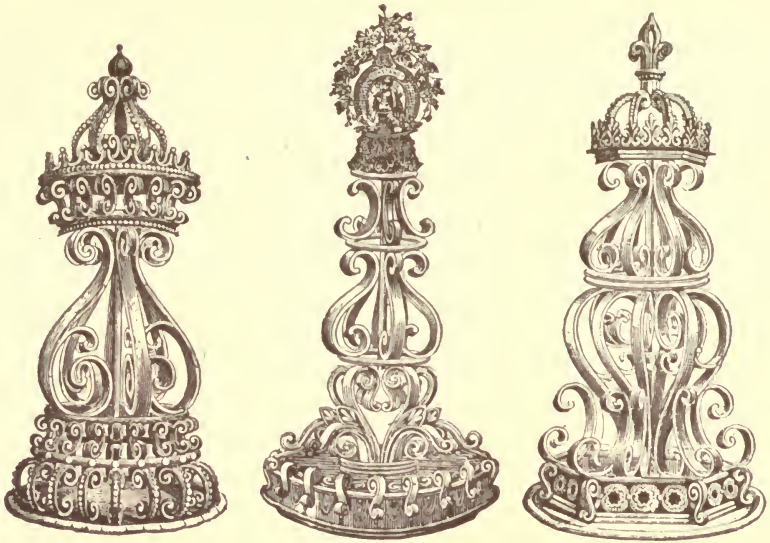


These designs show how a boy can decorate a cake top by simply tracing the stamp prints.

An endless number of d.fferent designs can be made with these ornamentation stamps by simply reversing and p'acing them in other posi.ions.

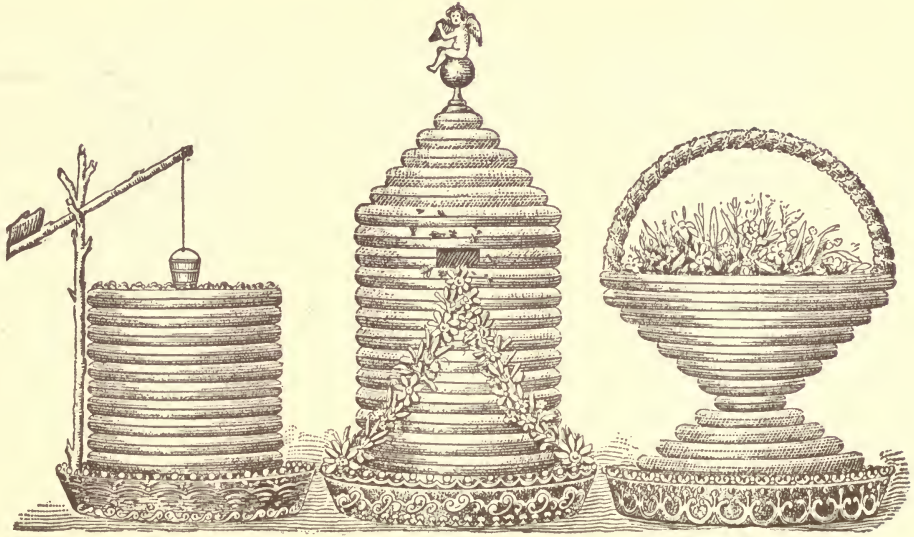
The scrolls and rings may be casted from plaster of paris, and the cakes imitated through a cheese box; that is, if made for show only.

Try it, it will pay.

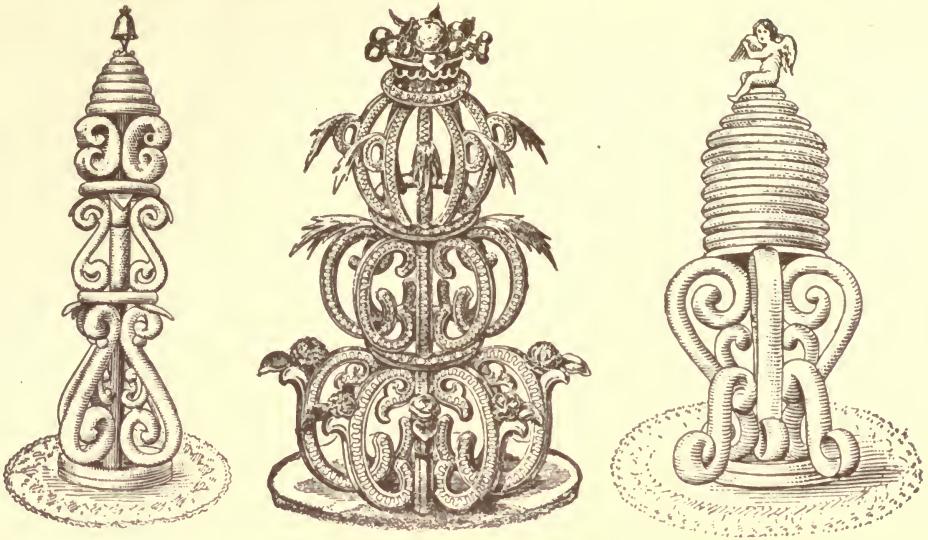


It will pay you to change show pieces weekly and to store the old ones for future use.

MADE WITH RING MOULDS AND THE ORNAMENTATION STAMPS.

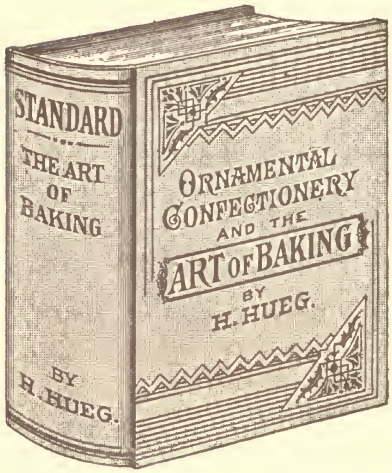


Anybody can make them in one hour's time. If made of plaster paris they will not cost 25 cents. And see what a beautiful show they make.



A stiff Macaroon dough may be used for this kind of ornaments.

60,000 Copies sold in the United States.



Printed in English and German.

Price $2.50.

The above is the only reliable bakers' recipe book in existence, it has been the first one ever published in the United States, and is continually growing, it is out in its Sixth Edition.

WE GUARANTEE EVERY RECIPE IN THIS BOOK.

Pick me up at your leisure there may be $ $ $ $ *inside for you.*

A WARNING.

Anyone intending to buy a bakers' recipe book should write to us because all the recipe books ever published we keep in stock and ready for shipment, but many of them sailing under false colors, others are made up by newspaper men, hotel bakers and other men who do not know how a bakershop looks during the night or day. Write to us and we will give you all the information free of charge; we find that this is necessary as we know that many bakers have been disappointed by buying a worthless book.

A book full of puddings and sauces will not answer for the practical baker. Enclose a two-cent stamp.

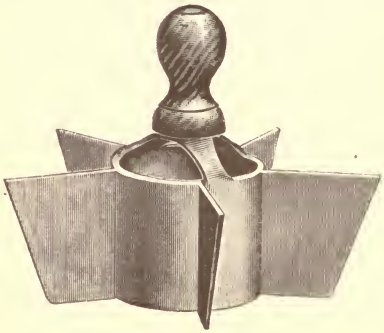
"A Man Forewarned is Forearmed."

atent Ornamenting Tubes, With or Without Thread, $1.00 Per Doz.

PATENT COTTAGE STAMP.

Great Time and Labor Saver.

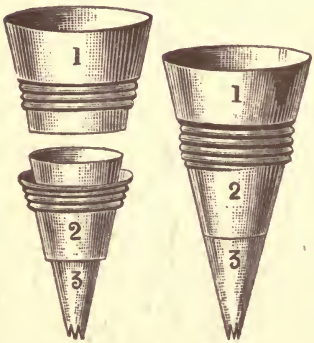
PRICE, $1.50. **TWO SIZES.**



DIRECTIONS.

In place of moulding the Cottage in six pieces, mould them in one piece, place same in pans, when half raised dust them lightly with Rye flour and stamp with the above tool.

Patent Bag Screw for Brass Ornamenting Tubes.

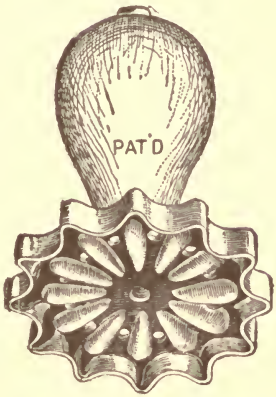


Complete outfit, consisting of 1 Bag Screw, 1 No. 2 Rubber Bag and 12 assorted Brass Tubes,

Price, 1.00.

Will mail this Bag Screw to any address on receipt of 10 cents.

SHREWSBURY MOULD AND CUTTER.



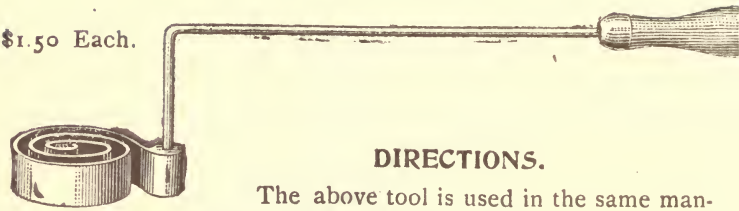
This Patent tool will cut, crimp and finish a Shrewsbury cake at one operation, and as fast a Sugar cake can be cut out; have them all perfect and uniform, far superior to hand work; for very stiff doughs this tool may be used as a mould by simply unscrewing the handle.

Price, 50 Cents.

COILED SPRING CAKES.

(SPRUNGFEDERN).

$1.50 Each.



DIRECTIONS.

The above tool is used in the same manner as the Case Fryers. Heat the iron in the boiling grease—when hot, dip it into the batter almost to the upper edge and back again into the boiling grease: bake to a golden color—knock the iron a little and a perfect COILED SPRING CAKE will fall off—turn them over and dust them with a mixture of Sugar and Cinnamon.

These Cakes can be sold at 1 cent each with 90 per cent profit—and customers will be well pleased with the large and tasty Cakes they are getting for their money.

BATTER—Mix 1½ pound of flour, 6 ounces of sugar and 1 pint of milk in a high, narrow basin, add 10 beaten eggs and mix thoroughly. This batter can also be used for Case Fryers.

BAKERS ATTENTION

Is called to our WATER-PROOF BAGS for Marshmallows, macaroons and all kinds of doughs.

It is the only bag that will stand rough usage, will last and give absolute satisfaction.

All practical bakers know that grease, hot water and stiff dough will destroy a rubber bag in a very short time, often we have seen a rubber bag burst the first time in use.

Our opinion on rubber bags is that the smaller sizes, say Nos. 1, 2 and 3, are all right for light icing work, but the larger sizes are too weak, will not stand the strain, peel off, burst and therefore very expensive.

TRY ONE OF OUR WATER-PROOF BAGS AND YOU WILL USE NO OTHERS.

PRICE, 50 CENTS.

CONFECTIONERS' BAGS.

No.	1,	2,	3,	4,	5,	6,
Size,	10-in.,	13-in.,	16-in.,	22-in.,	24-in	28-in.,
Price,	20c,	30c.,	40c.,	50c.,	60.,	75c.

All baker supply houses sell our goods, but be sure and ask for "Hueg's Patent Tools," and take no other. We guarantee our goods to be the best in the market. H. Hueg is a practical baker and confectioner of large experience and understands the wants of bakers.

We would rather refund money than allow dissatisfaction.

Our rigid terms—prepay or C.O.D.—will be compensated by th excellent quality and cheapness of goods, and quick delivery.

Cash may be sent by express or postal money orders, small amounts in one or two-cent stamps. Checks and drafts payable to H. Hueg & Co., Long Island City, N. Y.

All goods ordered sent by mail, will be sent at purchaser's risk. Oblige us with your orders and you will find we serve you faithfully.

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